

Vegan tasting menu

Nibbles

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Beetroot carpaccio, pickled walnut

Wine Pairing – Vouvray Chateau Gaudrelle, France 2017

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Hen of the woods mushroom, black garlic glaze, beer and onion

Wine pairing – Pinot Gris Roaring Meg, New Zealand 2018

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Isle of Wight tomato, 'feta', tomato essence, chardonnay vinegar

Wine Pairing – Sancerre Blanc, France 2018

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Salt baked celeriac wellington, truffle cream, asparagus

Wine Pairing – Salice Salentino Italy 2018

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Cucumber sorbet, apple

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Amedei dark chocolate, coconut, bitter orange

Wine pairing – Chateau Ramon Monbazillac 2017

Extra Course (£5.00)

Coffee or tea

Amedei dark chocolate and cep cookie

Six Courses at £58 per person

Wine pairing for five courses at £35 per person

Please note that the last orders for tasting menu are taking up until 20.00 pm.

A discretionary 10% service charge will be added on all tables.

All gratuities and service charge go directly to the staff.