

Vegan tasting menu

Nibbles

~

Five beet salad, 'feta', pickled walnut, beetroot tuille
Wine Pairing – Sloe Royale

~

Cheese and Savora mustard toastie, black garlic ketchup
Wine Pairing – Pinot Noir Alpataco 2020

~

Miso glazed hen of the wood mushroom, spelt and grain risotto
Wine Pairing – Riesling Riesling Paulets Polish River Claire Valley 2019

~

Salt baked celeriac wellington, truffle cream, pickled parsnips
Wine Pairing – Salice Salentino Riserva 2017

~

Spiced squash sorbet, salted pumpkin seeds, apple

~

Tiramisu

Potato and vanilla, dark chocolate and oat milk ganache, coffee, artichoke gel
Wine pairing – Monbazillac France 2017

~

Seven Courses at £59 per person

Wine pairing for four courses at £39 per person

*A discretionary 12.5% service charge will be added on all tables.
All gratuities and service charge go directly to the staff.*