

Vegetarian tasting menu

Nibbles

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Cheese and Savora mustard toastie, black garlic ketchup

Wine Pairing – Pinot Noir Alpataco 2020

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Isle of wight tomato and vegan feta, watermelon, basil oil

Wine Pairing – Marques de Riscal Sauvignon Blanc 2021

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Miso glazed wild mushroom, spelt and grain risotto

Wine Pairing – Pinot Gris Roaring Meg 2020

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Salt baked celeriac wellington, truffle cream, cep ketchup, cauliflower

Wine Pairing – Salice Salentino Il Tauro Riserva 2018

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Pineapple granita, coconut and rum foam, lime

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Oat milk and dark chocolate ganache, passion fruit sorbet, cocoa nibb

Wine pairing – Monbazillac France 2018

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Seven Courses at £61 per person

Wine pairing for four courses at £39 per person

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

All gratuities and service charge go directly to the staff.