



VEGETARIAN TASTING MENU

Monday – Sunday 5pm to 9.30pm
Five courses £70 per person

Beetroot, Goat Cheese, Balsamic & Beetroot Vinaigrette

Classic Wine Pairing: Gewürztraminer, Beblenheim, Trapet, Alsace, France, 2019

Premium Wine Pairing: Costers del Segre, Celler Batlliu de Sort, Catalonia, Spain, 2017

Heirloom Tomato, Basil, Olive Oil & Gazpacho Sorbet

Classic Wine Pairing: Côtes de Provence, Pétale de Rose, Château La Tour de l'Evêque, France, 2020

Premium Wine Pairing: Dry Furmint, Öreg Király, Barta, Tokaj, Hungary, 2018

Roasted Globe Artichoke, Zucchini, Pesto & Artichoke Jus

Classic Wine Pairing: Chardonnay, Catena, Mendoza, Argentina, 2019

Premium Wine Pairing: Pernand-Vergelesses, Olivier Leflaive, Burgundy, France, 2018

Wild Mushroom Risotto, Truffle, Crème Fraîche

Classic Wine Pairing: Barbera del Monferrato, Maraia, Marchesi di Barolo, Piedmont, Italy, 2019

Premium Wine Pairing: Barolo, Marchesi di Barolo, Piedmont, Italy, 2017

Poached Red Williams Pear with Hazelnut Praline

Classic Wine Pairing: Moscato d'Asti, Antonio & Raimondo, Piedmont, Italy, 2019

Premium Wine Pairing: Vin de Constance, Klein Constantia, Coastal Region, South Africa, 2017

Selection of British & European Artisanal Cheeses (supplement)
5 piece (£15 as an additional Course)

Wine Pairings

Classic Tasting of 5 wines £50 per person

Premium Tasting of 5 wines £75 per person

*Please speak to a member of staff before ordering if you have any allergies or intolerances.
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*