



## VEGETARIAN TASTING MENU

Monday – Sunday 6.30pm to 9.30pm  
Five courses £85 per person

Beetroot, Goat Cheese, Balsamic Gel, Beetroot Meringues

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

*Premium Wine Pairing: Nebbiolo, Ochetti, Renato Ratti, Langhe, Piedmont, Italy, 2019*

Heirloom Tomato, Basil, Gazpacho Dressing, Tomato Crisp

*Classic Wine Pairing: Côtes de Provence, Pétale de Rose, Château La Tour de l'Evêque, France, 2021*

*Premium Wine Pairing: Duas Quintas, Branco, Ramos Pinto, Douro Valley, Portugal, 2020*

French White Asparagus, Roasted Almonds, Fermented Asparagus Sauce

*Classic Wine Pairing: Grüner Veltliner, Vorgeschmack, Martin & Anna Arndorfer, Kamptal, Austria, 2021*

*Premium Wine Pairing: Rully 1er Cru, La Pucelle, P. & M. Jacqueson, Burgundy, France, 2018*

Green Asparagus & Pea Risotto, Lemon, Fresh Herbs

*Classic Wine Pairing: Riesling, Brauneberger, Fritz Haag, Mosel, Germany, 2017*

*Premium Wine Pairing: Marqués de Murrieta, Capellania, Rioja, Spain, 2016*

Something Strawberry, Champagne Soup

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

*Premium Wine Pairing: Vin de Constance, Klein Constantia, Coastal Region, South Africa, 2018*

Selection of British & European Artisanal Cheeses  
(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.*