

VEGETARIAN TASTING MENU

MONDAY – SATURDAY 6.30 pm to 9.30 pm

SUNDAY 6.30 pm to 9 pm

Five Courses £85 per person

(To be served to the whole table)

Winter Spiced Parsnip Soup, Salted Walnuts, Granny Smith Apples

Classic Wine Pairing: Gewürztraminer, Bruno Sorg, Alsace, France, 2020

Premium Wine Pairing: Riesling, Brauneberger, Fritz Haag, Mosel, Germany, 2017

William Pear, Walnut, Chicory Salad, Stilton Blue Cheese Dressing

Classic Wine Pairing: Silei, Terrescure, Tuscany, Italy, 2021

Premium Wine Pairing: Un Matin Face Au Lac, Les Vignes de Paradis, Vin de Savoie, France, 2020

Linguine, Wild Mushrooms, English Black Truffles, Parmesan

Classic Wine Pairing: Chardonnay, Filius, Vasse Felix, Margaret River, Australia, 2021

Premium Wine Pairing: Auxey-Duresses, La Macabré, Olivier Leflaive, Burgundy, France, 2020

Iron Bark Pumpkin Risotto, Chestnuts, Pumpkin Seeds, Sage

Classic Wine Pairing: Crozes-Hermitage, Les Jalets, Paul Jaboulet-Ainé, Rhône Valley, France, 2019

Premium Wine Pairing: Marqués de Murrieta, Capellanía, Rioja, Spain, 2016

Cherry Blossom Parfait, Pistachio

Classic Wine Pairing: Moscato d'Asti, Antonio & Raimondo, Piedmont, Italy, 2021

Premium Wine Pairing: Tokaj, Szamorodni, Barta, Hungary, 2013

Selection of British & European Artisanal Cheeses

(5 piece £15 supplement as an optional course)

Wine Pairings

Classic Tasting of 5 wines £50 per person

Premium Tasting of 5 wines £85 per person

*A selection of La Reserva de Tierra and Columbia 100% Arabica coffee,
served with petit fours at 6.90 per person*

Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box 25.00

*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.*