



VEGETARIAN TASTING MENU

Monday – Sunday 6.30pm to 9.00pm

Five courses £85 per person

Carrot & Star Anise Soup, Puffed Wild Rice, Hazelnuts, Coriander (VG)

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

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

Heritage Tomatoes, Datterini Tomato Sorbet, Vanilla Tomato Water, Lovage

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

Premium Wine Pairing: Dry Furmint, Öreg Király, Barta, Tokaj, Hungary, 2020

French White Asparagus, Morel Mushrooms, Tarragon Hollandaise

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

Premium Wine Pairing: Cour-Cheverny, Les Acacias, Hervé Villemade, Loire Valley, France, 2019

Wild Garlic Risotto, Heritage Cherry Tomatoes, Pesto, Parmesan Crisp

Classic Wine Pairing: Saumur, Château de Villeneuve, Loire Valley, France, 2020

Premium Wine Pairing: Verdicchio dei Castelli di Jesi, Fattoria San Lorenzo, Marche, Italy, 2018

Vanilla & Raspberry Crème Brulée

Classic Wine Pairing: Jurançon, La Magendia, Clos Lapeyre, South West, France, 2019

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

Selection of La Reserva de Tierra and Columbia 100% Arabica coffee 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.*