



## VEGETARIAN TASTING MENU

Monday – Sunday 6.30pm to 9.00pm

Five courses £85 per person

Chilled Cucumber, Avocado & Mint Gazpacho, Basil, Olive Oil (VG)

*Classic Wine Pairing: Saumur, Château Villeneuve, Loire Valley, France, 2021*

*Premium Wine Pairing: La Mar, Bodegas Terras Gauda, Rías Baixas, Galicia, Spain, 2020*

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

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

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

French White Asparagus, Wild 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*

English Pea Risotto, Lemon, Basil & Scottish Girolles

*Classic Wine Pairing: Chardonnay, Bakestone, California, USA, 2021*

*Premium Wine Pairing: Mâcon-Verzé, Domaines Leflaive, Burgundy, France, 2018*

Pineapple Carpaccio, Coconut Sorbet, Passionfruit

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

*Premium Wine Pairing: Château Briatte, Sauternes, Bordeaux, France, 2019*

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.*