



## VEGAN TASTING MENU

Monday – Sunday 6.30pm to 9.00pm

Five courses £85 per person

Spiced Red Lentil Soup, Cucumber, Puffed Wild Rice

*Classic Wine Pairing: Chardonnay, Yalumba, Eden Valley, Australia, 2022*

*Premium Wine Pairing: Saint-Péray, La Belle de Mai, Jean-Luc Colombo, Rhône Valley, France, 2021*

Heritage Beetroots, Salted Walnut, Beetroot Sorbet, Reduced Balsamic

*Classic Wine Pairing: Pinot Noir, The Crossings, Marlborough, New Zealand, 2021*

*Premium Wine Pairing: Rainbow Juice, Gentle Folk, Adelaide Hills, Australia, 2022*

Wild Cep Mushroom Risotto, Roasted Ceps, Chervil

*Classic Wine Pairing: Furmint, Barta, Öreg Király, Tokaj, Hungary, 2020*

*Premium Wine Pairing: Chardonnay, Hamilton Russell, Hemel-en-Aarde, South Africa, 2021*

Baked Celeriac, Black Garlic, Hazelnuts, Truffle & Celeriac Sauce

*Classic Wine Pairing: Grillo, Cantine Pellegrino, Sicily, Italy, 2020*

*Premium Wine Pairing: Champagne Maxime Blin, Blanc de Noirs, France, NV*

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*

### Wine Pairings

Classic Tasting of 5 wines £55 per person

Premium Tasting of 5 wines £85 per person

*Miscela Evoluzione 100% Arabica coffee served with a selection of  
homemade petit fours at 7.40 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.*