



VEGETARIAN TASTING MENU

Monday – Sunday 6.30pm to 9.00pm

Five courses £85 per person

Spiced Red Lentil Soup, Yoghurt, Cucumber, Puffed Wild Rice (VG)

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, Whipped Goat's Cheese, Salted Walnut, Beetroot Sorbet

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

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

Risotto of Winter Violino Pumpkin, Mascarpone, Pecorino, Toasted Seed Oil

Classic Wine Pairing: De Martino, Gallardia Old Vines, Itata Valley, Chile, 2018

Premium Wine Pairing: Givry, Domaine Ragot, Burgundy, France, 2017

Baked Celeriac, Black Garlic, Egg Yolk, Hazelnuts, Black 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

Selection of British & European Artisanal Cheeses

(5 piece, £15 supplement as an optional course)

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.*