



VALENTINE'S VEGETARIAN TASTING MENU

Wednesday 14th of February 2024

Five courses £160 per person

Foraged Wild Mushroom Tart, Black Garlic, Wiltshire Truffles

Classic Wine Pairing: Chardonnay, Yalumba, Eden Valley, Australia, 2021

Premium Wine Pairing: Pinot Gris, Domaines Schlumberger, Alsace, France, 2019

Ruby Red Beetroot Tartare, Balsamic Jelly, Raspberry & Beetroot Sorbet

Classic Wine Pairing: Pinot Noir, Eradus, Marlborough, New Zealand, 2021

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

Jerusalem Artichoke & Black Wiltshire Truffle Risotto

Classic Wine Pairing: Grüner Veltliner, Martin & Anna Arndorfer, Kamptal, Austria, 2022

Premium Wine Pairing: Anjou, Cabernet Franc, Clau de Nell, Loire Valley, France, 2020

Salt Baked Celeriac, Cured Egg Yolks, Toasted Hazelnuts

Classic Wine Pairing: Grillo, Tareni, Cantine Pellegrino, Sicily, Italy, 2021

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

White Chocolate, Yorkshire Rhubarb, Tonka Bean Pavlova

Classic Wine Pairing: Late Harvest Ortega, Linden Estate, Berkshire, UK, NV

Premium Wine Pairing: Icewine, Riesling, Inniskillin, Ontario, Canada, 2021

Wine Pairings

Classic Tasting of 5 wines £65 per person

Premium Tasting of 5 wines £95 per person

*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.*