



VEGAN TASTING MENU

Monday – Sunday 6.30pm to 9.30pm

Five courses £85 per person

Warm Leek & Potato 'Vichyssoise' Soup, Jersey Royal Potatoes, Burnt Leeks (V)

Classic Wine Pairing: Muscat, Famille Hugel, Alsace, France, 2018

Premium Wine Pairing: Riesling, Wehlener Sonnenuhr, Joh. Jos. Prüm, Mosel, Germany, 2015

Salad of Marinda Tomatoes, Shallot & Chive Vinaigrette, Gazpacho (V)

Classic Wine Pairing: Semillon, Woodcutters, Torbreck, Barossa, Australia, 2022

Premium Wine Pairing: Sauvignon Blanc, Cakebread, Napa Valley, USA, 2021

Risotto of Reggiano Parmesan, Wild Garlic Tempura

Classic Wine Pairing: Givry, Domaine Ragot, Burgundy, France, 2018

Premium Wine Pairing: Silente delle Marne, Chardonnay, Tenuta Santa Caterina, Piedmont, Italy, 2017

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

Gariguetto Strawberries, Jasmine & Strawberry Sorbet

Classic Wine Pairing: Chenin Blanc, Late Harvest, Nelson Family, Paarl, South Africa, 2018

Premium Wine Pairing: Maury, Domaine Lafage, Languedoc-Roussillon, France, 2021

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

*Unlimited 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.*