



VEGETARIAN TASTING MENU

*Five Course £35
With Wine Pairing £55*



Courgette Flower-poached hens egg-sweet pepper sorbet-tomato-nasturtium

Viognier Domaine de Pennautier , France "13 Excellent balance, vivid and smooth, developing a range of citrus flavours



Burrata-fresh almonds-Covent Garden herbs & vegetables Argan oil-balsamic dice

Sauvignon Turning Heads, Marlborough, New Zealand "14 A vibrant aroma of ripe gooseberries, herb and nettle aromas



Hand rolled Tortelli-butternut squash-Stinking Bishop-fava beans-sage & tomato

Malbec Avanti, Argentina "14 Ripe plum and cherry fruit with a lingering palate of black fruits & supple



Mango Parfait-fresh raspberries-hazelnut praline

Orange Muscat, Australia"14 A lifted nose with fragrant ,floral citrus aromas & orange zest



Artisan British & French Cheese-crackers-chutney & grapes

Taylor's 10 year old Tawny Port



Available Tuesday to Saturday lunch & dinner Sunday 12-4pm

Please note there is a 10%service charge on food & beverage. Prices include VAT

IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETRY REQUIREMENT PLEASE ADVISE WHEN YOU ORDER