



Vegetarian Tasting Menu

WILD MUSHROOM

blue cheese – pickled walnut – beetroot – pear

Wide River, Chenin Blanc, South Africa

BROCCOLI

feta – balsamic – quail egg – garlic

Bushranger, Unoaked Chardonnay, Australia

CELERIAC

apple – rosemary – pine nut – fennel – celery

Erdener Treppchen, Riesling Kabinett, Germany

BEETROOT

broccoli – pumpkin – blackberry –

Cuvee Des Lices, Provence Rose, France

TOMATO

mozzarella – artichoke – fennel – carrot – pesto

Los Haroldos Chacabuco, Viognier, Argentina

LEEK & POTATO

saffron – brie – porcini – leek – black truffle

Burlesque Old Vine, Zinfandel, USA

LEMON

crumble – honey – rosemary – gin & tonic

PISTACHIO

milk chocolate – strawberry – chai tea latte – ginger aero

Ayla Champagne, France

SELECTION OF BRITISH & FRENCH CHEESE

grape seed mustard – quince – apple – biscuits

Taylore Late Bottle Vintage, 2012

Port £5 Supplement

Cheese £8 Supplement

PICK 'N' MIX

Nine Courses £79

Wine Pairing £39