Vegan Tasting Menu April 2024



Menu Per Guest - £79

Drinks Pairing Per Guest - £70 A selection of fine wines and cocktails that we have chosen to accompany each course.

Snacks

Pumpernickel & Rye & Yorkshire Rapeseed Oil

Tomato, Black Garlic, Olive, Capers Cherry & Hibiscus Martini

Broccoli, Wild Mushrooms, Teriyaki, Sesame Chardonnay & Fiano - Puglia, Italy

French Onion Risotto Pinotage Rosé - Franschhoek, South Africa

Roast Courgette Lychee, Peanut, Coriander Albariño - Salnés Valley, Spain

Confit Artichoke Cauliflower, Apple, Coffee Pinot Noir - Cramele Recas, Romania

Strawberry, Yuzu, Pineapple *Plum Sake - Akashi, Japan*

Carrot Cake, Chocolate, Porcini Late Bottled Vintage Port - Douro, Portugal

Petit Four