# 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

