

Vegetarian 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

Malt Loaf & Salted Butter

Tomato, Black Garlic, Olive, Capers

Cherry & Hibiscus Martini

Broccoli, Wild Mushrooms, Teriyaki, Sesame

Chardonnay & Fiano - Puglia, Italy

"Not French Onion Soup"

Pinotage Rosé - Franschhoek, South Africa

Roast Courgette

Lychee, Peanut, Coriander

Albariño - Salnés Valley, Spain

Confit Artichoke

Cauliflower, Apple, Coffee

Pinot Noir - Cramele Recas, Romania

Lemon, Honey, Pine Nuts

Plum Sake - Akashi, Japan

Mushroom Tiramisu

Late Bottled Vintage Port - Douro, Portugal

Petit Four

Cheese Selection £15

A selection of three artisan cheeses, chutney, biscuits and accompaniments.