



## Vegetarian Tasting Menu

November 2024  
(Saturday Nights Only)

Spiced Pumpkin Soup |  
Cheese Scone with Pumpkin Seeds  
*Rioja Blanco 2022, Lopez de Haro, Spain*

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Whipped Goats Cheese |  
Fig – Chicory – Honey Granola  
*Sauvignon Blanc 2023, Lomond, Cape Agulhas, South Africa*

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Butternut Squash Gnocchi |  
Basil Pesto – Blue Cheese – Onion Puree – Hazelnut  
*'Fundamentalista' Red 2023, Finca Sandoval, Manchuela, Spain (Organic)*

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Heather Honey Parfait | Apple  
*Moscato di Asti Morelli, Dezzani 2020*

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Isle of Wight Blue | Pickled Celery – Devon Chutney  
*Sauternes, Maison Sichel, Bordeaux*

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Dark Chocolate Marquise | Hazelnut Praline Ice Cream  
*Black Muscat, Elysium, California*

£65 Per Person

*Wine with each course £35 per person*

*All of our meat is served pink unless requested otherwise  
Allergy information: some of our food may contain nuts and other allergens  
If you have any special dietary requirements, please speak to  
a member of our team who can advise you on your choice*

*A discretionary service charge of 10% will be added to your final bill*