



Vegetarian Tasting Menu

April 2024
(Saturday Nights Only)

Wild Garlic Velouté

Erbaluce di Caluso 2023, Cantina della Serra, Piemonte, Italy

Blue Cheese Mousse |

Celery – Walnut – Apple – Ginger Bread

Sauvignon Blanc 2023, Lomond, Cape Agulhas, South Africa

Potato Terrine |

Tomato & Feta Puree – Charred Red Onion – Olive Crumb – Crispy Kale

Xinomavro 2021, Thymiopoulos, Naoussa, Greece

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Clotted Cream Parfait |

Strawberry

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Isle of Wight Blue | Treacle Tart

Sauternes, Maison Sichel, Bordeaux

Dark Chocolate Marquise |

Espresso-Soaked Raisin – Salted Caramel – Buttermilk Sorbet

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