



Vegetarian Tasting Menu

May 2025
(Saturday Nights Only)

Pea & Mint Soup | Goats Cheese – Crushed Peas
Sauvignon Blanc 2023, Spy Valley, Marlborough, New Zealand

Burrata & Heritage Tomatoes | Pesto - Olives
Furmint 2022/23, Balassa, Tokaji, Hungary

Curried Roasted Cauliflower |
Coriander Dahl – Crispy Red Onion – Lime Yoghurt
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 Mousse |
Poached Pear – Buttermilk 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