



Vegetarian Tasting Menu

June 2025
(Saturday Nights Only)

Gazpacho |

Chive Oil - Crouton

Sauvignon Blanc 2023, Spy Valley, Marlborough, New Zealand

Burrata & Heritage Tomatoes | Pesto - Olives

Malagousia 2023, Kanakaris, Peloponnese, Greece

Pea, Mint & Truffle Arancini |

Roast Garlic - Feta – Baby Gem

Brouilly 2022 'Creigne', Chateau du Vaux, Beaujolais, France

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Clotted Cream Parfait |

Strawberry – Honey Oats

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Isle of Wight Blue | Sticky Ginger Cake

Sauternes, Maison Sichel, Bordeaux

Chocolate & Banana Cake |

Chocolate Cremeux – Chocolate Soil – Pearl Barley 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