



Vegetarian Tasting Menu

July 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

Herb Gnocchi |

Courgette – Summer Squash – Cavolo Nero – Blue Cheese – Chive

Saumur Champigny 2022, 'Cuvee Vieilles Vignes', Lavigne, Loire, 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

Dark Chocolate Delice |

Feuilletine – Chocolate Glaze – Marmalade 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