



## Vegetarian Tasting Menu

August 2025  
(Saturday Nights Only)

Tomato & Fennel Soup |  
Chive Oil - Crouton

*Sauvignon Blanc 2023, Faultline, Marlborough, New Zealand*

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Goats Cheese Mousse |  
Beetroot – Honey – Gingerbread

*Fiano 2023, Sampietrana. Salento IGT, Puglia, Italy (Organic)*

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Mushroom & Herb Risotto |  
Parmesan Crisp – Truffle - Chive

*Brouilly 2023 'Creigne', Chateau du Vaux, Beaujolais, France*

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*Clotted Cream Parfait |*  
*Blackberry – Honey Oats*

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Isle of Wight Blue | Sticky Ginger Cake  
*Sauternes, Maison Sichel, Bordeaux*

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Chocolate Marquise |  
Espresso Chantilly – Feuilletine – Caramel 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*