

VEGAN TASTING MENU

Pumpkin Velouté, Sage & Croutons

Chalkdown Bottle Fermented Cider, South Downs, Hampshire

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Beetroot Mozzarisella Salad, Shaved Radishes, Candy Beetroot Coulis  
*Grüner Veltliner 'Strasser Weinberge' 2018, Arndorfer, Kamptal, Austria*

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Crispy Fried Cauliflower Steak, Golden Raisin, Pickle Puree
Light Dry Red, Giant Steps 2018, Yarra Valley, Australia

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Raspberry & Vanilla Tart, Raspberry Sorbet  
*Jurançon 2018, domaine Laguilhon, South-West France*

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Vegan 'Feta'
Oat Crackers, Chutney, Grapes & Celery
Fonseca 10 year old Tawny, Portugal

Tasting Menu £50 per person
(1,227 kcal)

Wine flight £45 per person

Executive Chef Ian Howard / Food & Beverage Manager Filomena Clarizio
Please inform us of any allergies or dietary requirements so that we may assist you.
Adults require around 2000 calories a day.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT