

VEGAN TASTING MENU

Roasted Tomato & Red Pepper Soup, Seeds & Basil

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

Kloof Street Swartland Rouge 2020, Swartland, South Africa

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**Vegan Chia Seed Brownie, 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

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