

## VEGAN TASTING MENU

**Roasted Tomato & Red Pepper Soup, Seeds & Basil**

***Chalkdown Bottle Fermented Cider, South Downs, Hampshire***

~~~~~

**Mozzarisella, Romanesco Sauce, Pickled Red Onion & Lemon Crumbs**

***Grüner Veltliner 'Strasser Weinberge' 2018, Arndorfer, Kamptal, Austria***

~~~~~

**Broccoli Vindaloo, Pickled Raisin & Shallots**

***Kloof Street Swartland Rouge 2020, Swartland, South Africa***

~~~~~

**Vegan Chia Seed Brownie, Raspberry Sorbet**

***Jurançon 2018, domaine Laguilhon, South-West France***

~~~~~

**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