

## VEGAN TASTING MENU

**Chestnut Mushroom & Hazelnut Soup, Sage Dumpling , Shallot**  
***Chalkdown Bottle Fermented Cider, South Downs, Hampshire***

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**Mozzarisella, Romanesco Sauce, Pickled Red Onion & Lemon Crumbs**  
***Grüner Veltliner 'Strasser Weinberge' 2018, Arndorfer, Kamptal, Austria***

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**Broccoli Vindaloo, Pickled Raisin & Shallots**  
***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