

VEGETARIAN TASTING MENU

Chestnut Mushroom & Hazelnut Soup, Sage Dumpling , Shallot

Chalkdown Bottle Fermented Cider, South Downs, Hampshire

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**Burrata, 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 Laguihon, South-West France***

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Barkham Blue Cheese, Truffle Honey, Fig & Seeded Cracker

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