

VEGAN TASTING MENU

Cauliflower Soup, Capers & Dukkah

Mâcon-Lugny Les Petites Pierres, Louis Jadot, 2020

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

***Virgen de Galir Maruxa Godello, Valdeorras, 2021***

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Broccoli Vindaloo, Pickled Raisin & Shallots

Cote du Rhone Samorens Rouge, Ferraton, 2020

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**Vegan Chia Seed Brownie, Raspberry Sorbet**

***Malamado Fortified Malbec NV, Zuccardi***

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Vegan 'Feta' Oat Crackers, Chutney, Grapes & Celery

Fonseca 10 year old Tawny, Portugal

Tasting Menu £50 per person

Wine flight £55 per person

Executive Chef Ian Howard

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