

VEGAN TASTING MENU

Cauliflower Soup, Capers & Dukkha

Mâcon-Lugny Les Petites Pierres, Louis Jadot, 2020

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**Watermelon Tuna Sashimi, Coconut Emulsion, Rhubarb Ponzu & Roasted Miso Peanut  
*Virgen de Galir Maruxa Godello, Valdeorras, 2021***

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Beetroot Tarte Tatin & Bitter Leaves

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 £60 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