

## 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 Mango & Coconut Pavlova**

***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 13.5% service charge will be added to your bill. All prices include VAT