

Vegetarian Tasting Menu

Charentais Melon & Truffle
Ameztoi Txakoli, Basque Country, 2013

Cratloe Hill Sheeps Cheese, Broadbeans & Green
Olives
Bott-Geyl, Metiss, Pinot D'Alsace, France

Roasted Cep Linguini
Forest Estate Pinot Noir, Marlborough, New Zealand

St Killian, Apple & Apricot Chutney
Le Pigeoulet de Brunier, Grenache, Vaucluse, France 2013

White Chocolate, Blackberries & Violet
Plaimont Maestria, Pacherenc, France, 2012

4 Courses £35 (Wine Pairing £50)
5 Courses £40 (Wine Pairing £60)

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.
A discretionary service charge of 10% will be added to your bill.