

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.