



Vegetarian Tasting Menu

June 2024

(Saturday Nights Only)

Chilled Gazpacho |

Thyme Croutons – Herb Oil

Sauvignon Blanc 2023, Lomond, Cape Agulhas, South Africa

Tempura Cauliflower |

Smoked Aubergine – Red Pepper

Rioja Blanco 2022, Lopez de Haro, Spain

‘Bubble & Squeak’ (Pea, Broad Beans, Spring Greens) |

Duck Egg – Asparagus – Parmesan & Truffle Veloute

Côtes Du Rhône 2022, ‘La Solitude’, France

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Lemon Parfait | Caramelised White Chocolate

Moscato di Asti Morelli, Dezzani 2020

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Isle of White Blue | Miso Treacle Tart

Sauternes, Maison Sichel, Bordeaux

Milk Chocolate Mousse | Bay Leaf Ice Cream – Orange Puree

Black Muscat, Elysium, California

£65 Per Person

Wine with each course £35 per person