



Vegetarian Tasting Menu

February 2024
(Saturday Nights Only)

Tomato & Roasted Red Pepper Velouté
Sauvignon Blanc 2023, Lomond, Cape Agulhas, South Africa

Salt Baked Beetroot |
Horseradish – Pickled Golden Beetroot – Shallot Marmalade – Puffed Pearl Barley
Semillón 'Terroir' 2023, Morandé, Maule Valley, Chile

Parmesan & Sage Polenta |
Butternut Squash – Hazelnut – Brown Butter
Palazzo della Torre 2020, Valpolicella (Appassimento), Allegrini, Veneto, Italy

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*Muscovado Sugar Parfait |
Apple – Ginger Cake*

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Isle of Wight Blue | Pickled Celery – Devon Chutney
Sauternes, Maison Sichel, Bordeaux

Yorkshire Forced Rhubarb Mille Feuille |
White Chocolate – Almond – Ginger Yogurt Sorbet
Black Muscat, Elysium, California

£65 Per Person

Wine with each course £35 per person

*All of our meat is served pink unless requested otherwise
Allergy information: some of our food may contain nuts and other allergens
If you have any special dietary requirements, please speak to
a member of our team who can advise you on your choice*

A discretionary service charge of 10% will be added to your final bill