



## Vegetarian Tasting Menu

March 2024  
(Saturday Nights Only)

### Wild Garlic Velouté

*Erbaluce di Caluso 2023, Cantina della Serra, Piemonte, Italy*

\*\*\*\*

### Whipped Goats Curd |

Chicory – Granola – Pickled Red Cabbage – Heather Honey

*Sauvignon Blanc 2023, Lomond, Cape Agulhas, South Africa*

\*\*\*\*

### Parmesan & Truffle Gnocchi |

Charred Leek – Wild Mushroom – Blue Cheese – Crispy Kale

*Xinomauro 2021, Thymiopoulos, Naoussa, Greece*

\*\*

### Clotted Cream Parfait |

Strawberry

\*\*

### Isle of Wight Blue | Treacle Tart

*Sauternes, Maison Sichel, Bordeaux*

\*\*\*\*

### Whipped Chocolate |

Macadamia Nut – Salted Caramel – Popcorn Ice Cream

*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*