VEGETARIAN TASTING

Available Friday & Saturday evenings

£110

Wine Pairing £85

The Prologue

Canapés inspired by the season
Rustic French sourdough

The Beginning

Crapaudine Beetroot
savoury granola - pickled beets - Knockraich crowdie

2023, Chateau Mercian, Koshu, Yamanashi, Japan

Maitake Mushroom
sweetcorn - mushroom and truffle bouillon

2023, Bedoba, Saperavi, Kahketi, Georgia

The Middle

Salt-Baked Celeriac
cabbage - hazelnut - capers - vin jaune

2023, Chateau Ksara, Blanc de Blancs, Bekaa Valley, Lebanon

Barbecued Kohlrabi
caramelised cauliflower - mushroom XO

2020, Zinio, Street Art Rioja, Rioja Alta, Spain

The End

Golden Pineapple
yoghurt - lime - popcorn

Muscovado Custard Tart
candied pecans - crème fraîche ice cream

2020, Château Filhot, Sauternes, Bordeaux, France

The Epilogue

Selection of Artisan Cheeses
(£18 supplement)
fruit chutney - biscuits - truffle honey

Petit Fours

Please note a discretionary 10% service charge will be added to your bill.