

Vegetarian Taster Menu

Chef's appetiser

(Prosecco, Spumante D.O.C. Modella, Italy)

Local asparagus, potato, truffle and smoked egg yolk (V)

(Picpoul De Pinet, Languedoc, France)

Okra and red onion bhaji, curried sauce, couscous and pickled cucumber

(The Running Duck Rose, Shira, South Africa)

Heritage carrot salad, coriander yogurt, baby gem and dukkah crumb

(Bosstok Chenin Blanc, South Africa)

Mushroom tortellini, artichoke, spinach and parmesan cheese cream sauce

(Allegrini, Valpolicella, Italy)

A selection of cheese

(Late Bottle Vintage Port)

Eton mess, elderflower and basil

(Sticky Mickey, Late Harvest Sauvignon Blanc, Marlborough New Zealand)

Coffee & petit fours

55 per person

(95 Including the wine flight)

The taster menu is only available for the entire table.

Please note: Some dishes may contain more ingredients than are listed. If there is something you cannot eat please let us know. An optional 12.5% service charge will be added to all bills, this is split between all the staff both front of house and in the kitchen, this service charge is discretionary.