

VEGAN TASTING MENU

Butternut Squash Velouté,
Cep Mushrooms & Chestnut

Chalkdown Bottle Fermented Cider, South Downs, Hampshire

~~~

Grilled Carrot Salad  
Carrot Hummus, Smoked Almond, Chilli & Molasses  
*Samierás Blanco 2018, Adega Sameirás, Ribeiro, Spain*

~~~

Cauliflower Steak & Fritters
Golden Raisins, Pine Nuts & Parsley
Chianti Classico 2016, Fontodi, Tuscany, Italy

~~~

Blood Orange & Chocolate Mousse, Mandarin Sorbet  
*Moscato 2019, Innocent Bystander, Yarra Valley, Australia*

~~~

Vegan 'Brie'
Peters Yard Crackers, Chutney, Grapes, and Celery
Fonseca 10 Year Old Tawny, Douro, Portugal

£40 per person

£80 per person including wine flight

Executive Chef Ian Howard / Restaurant Manager Paul Barnett
Please inform us of any allergies or dietary requirements so that we may assist you.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT