

VEGETARIAN TASTING MENU

French Onion Cream Soup

Chalkdown Bottle Fermented Cider, South Downs, Hampshire

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Salt Baked Beetroot

Golden Cross Goat Cheese, Candied Walnuts

Samierás Blanco 2018, Adega Sameirás, Ribeiro, Spain

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Cauliflower Steak & Fritters

Golden Raisins, Pine Nuts & Parsley

Chianti Classico 2016, Fontodi, Tuscany, Italy

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Blood Orange & Chocolate Mousse, Mandarin Sorbet

Moscato 2019, Innocent Bystander, Yarra Valley, Australia

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Devon Blue

Peters Yard Crackers, Chutney, Grapes, and Celery

Fonseca 10 Year Old Tawny, Douro, Portugal

Wine Flight £45 per person

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