

VEGAN TASTING MENU

Isle of Wight Tomato consommé, broad beans and peas

Loureiro Vinho Verde 2020, Aphros, Minho, Portugal

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'Mozzarella'

Broad Bean & Preserved Lemon Pesto, Cherry Tomatoes

*Samierás Blanco 2018, Adega Sameirás, Ribeiro, Spain*

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Miso Glazed Aubergine, Chilli & Radish

Chablis 2022, domaine Gerard Tremblay, Burgandy, France

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Mango & Passion Fruit

*Moscato 2019, Innocent Bystander, Yarra Valley, Australia*

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Vegan 'Brie'

Peters Yard Crackers, Chutney, Grapes, and Celery

Fonseca 10 Year Old Tawny, Douro, Portugal

Tasting Menu £50 per person

(1,227 kcal)

Wine flight £45 per person

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

Adults require around 2000 calories a day.

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