

## VEGETARIAN TASTING MENU

Cauliflower Soup, Dhukka & Parmesan

*Loureiro Vinho Verde 2020, Aphros, Minho, Portugal*

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Burrata

*Broad Bean & Preserved Lemon Pesto, Cherry Tomato, Parmesan Tuile*

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

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Miso Glazed Aubergine, Chilli & Radish

*Chablis 2020, domaine Gerard Tremblay, Brugandy, France*

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Champagne Mousse, Strawberry, Vanilla Yoghurt  
*Jurançon 2018, domaine Laguilhon, South-West France*

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Cornish Yarg

Peters Yard Crackers, Chutney, Grapes, and Celery

*Fonseca 10 Year Old Tawny, Douro, Portugal*

Tasting Menu £50 per person

*(1,519 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