



Vegetarian Tasting Menu

Cauliflower Soup, Cornish Rarebit & Sage

Anjou Blanc 'Le Chenin' 2009, domaine FL, Loire, France

Jerusalem Artichoke & Apple Tart, Saffron Dressing

Riesling 'Kremser Weinzierlberg', Weingut Türk, Kremstal, Austria

Crispy Egg, Young Leeks, Blue Cheese & Watercress

Jurançon Sec Vitatge Viehl, Clos Lapeyre 2008, South-west France

Celeriac & Hazelnuts, Parsley Dumplings, Mushroom Ketchup

Puligny-Montrachet 'Vielles Vignes' 2009, Vincent Girardin, Burgundy, France

British Cheese Plate, Homemade Crackers and Chutney

(Supplement £6)

Rhubarb & Custard, Rhubarb & Ginger Beer Sorbet

Moscato d'Asti 2012, Luigi Einaudi, Piedmont, Italy

Honey Ice Cream, Pear, Lime Curd & Honeycomb

Sämling 88 Trockenbeerenauslese, Helmut Lang, Neusiedlersee, Austria

Six Courses

£70 per person

Wine Flight

£60 per person

Our prices include VAT at 20%

A discretionary service charge of 12.5% is applicable

Some of our menu items contain nuts, seeds & other allergens.