



NEW YEAR'S EVE VEGETARIAN TASTING MENU

5 Course Tasting Menu £160 – 6pm to 10:30pm

Glass of Bubbles, Hors d'oeuvres, Artisanal Sourdough Bread

Winter Italian tomatoes, Pugliese artisanal stracciatella, lemon verbena

Wine Pairing: Albarino A Pedreira, Fulcro, Rias Baixas, Spain 2024

Zero Alcohol Pairing: Thomson & Scott, Naughty Sparkling Chardonnay, Rheingau, Germany NV

Hand cut macaroni, grilled king oyster mushroom, mushroom sauce

Wine Pairing: Dolchetto d'Alba, Elio Altare, Piedmont, Italy 2023

Zero Alcohol Pairing: Saicho, Hojicha, Shizuoka, Japan NV

Slow-roasted celeriac, cavolo nero, medjool date & tamarind

Wine Pairing: Riesling, Brauneberger Kabinett, Fritz Haag, Mosel, Germany 2022

Zero Alcohol Pairing: Saicho, Darjeeling, Darjeeling, India NV

or

Pumpkin and sage ravioli, black truffle sauce

Wine Pairing: Saint-Peray La Belle de Mai, Jean-Luc Colombo, Rhône Valley, France 2024

Zero Alcohol Pairing: Copenhagen Sparkling Tea Company, Bla, Copenhagen, Denmark NV

Suffolk Baron Bigod soft cheese filled with black winter truffles

Wine Pairing: Ladoix, Domaine Chevalier, Côte de Beaune, France 2023

Zero Alcohol Pairing: Wild Idol, Sparkling White, Rheinhessen, Germany 2024

Clos Maggiore 70% Nicaraguan chocolate soufflé, Jersey milk ice cream

Wine Pairing: Pedro Ximénez, Bodegas Barbadillo, Jerez, Spain NV

Zero Alcohol Pairing: Saicho, Jasmin, Fujian, China NV

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Selection of British & European Artisanal Cheeses

(5 pieces, £15 supplement as an additional course)

Wine Pairings

Tasting of 5 Wines £75 per person

Zero Alcohol tasting of 5 wines & sparkling teas £55 per person

Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box 25.00

*Please speak to a member of staff before ordering if you have any allergies or intolerances.
A discretionary gratuity of 14.5% will be added to the total bill. 20% VAT is included in all prices.*