



VEGAN TASTING MENU

New Year's Eve 5 Course Tasting Menu £150

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

Winter Italian tomatoes, cream cheese, lemon verbena

Classic Wine Pairing: Sass Rigais Müller Thurgau, Manni Nössing, Alto-Adige, Italy 2020

Premium Wine Pairing: Eruzione 1614 Carricante, Planeta, Sicily, Italy 2022

Warm salad of crapaudine beetroot, hummus, chive oil

Classic Wine Pairing: Vorgeschmack Zweigelt & Pinot Noir, Martin & Anna Arndorfer, Kamptal, Austria 2021

Premium Wine Pairing: Sancerre, Henri Bourgeois, Loire Valley, France 2022

Pumpkin and sage ravioli, black truffle sauce

Classic Wine Pairing: Saint-Joseph Les Ribaudes, Lionel Faury, Rhone Valley, France 2022

Premium Wine Pairing: Meursault, Jean Javillier et Fils, Bourgogne, France 2023

Or

Slow roasted salsify, cavolo nero, medjool date & tamarind.

Classic Wine Pairing: Saumur Blanc, Domaine des Sables Verts, Loire Valley, France 2023

Premium Wine Pairing: Saint-Peray La Belle de Mai, Jean-Luc Colombo, Rhône Valley, France 2022

Seasonal Fruit salad

Classic Wine Pairing: Moscato d'Asti, Antonio & Raimondo, Piedmont, Italy 2023

Premium Wine Pairing: Riesling Kabinett Bernkasteler Badstube, Dr. H. Thanisch, Mosel, Germany 2018

Chocolate and orange delice

Classic Wine Pairing: Tokaji Szamorodni, Barta, Tokaj, Hungary 2018

Premium Wine Pairing: Vinatge Port, Fonseca, Porto, Portugal 2000

Petit Fours

Wine Pairings

Classic Tasting of 5 Wines £55 per person

Premium Tasting of 5 Wines £85 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 12.5% will be added to the total bill. 20% VAT is included in all prices.*