



# VALENTINE VEGETARIAN TASTING MENU

Tasting Menu – 5pm to 10:30pm

Five courses £160 per person

Wine pairings £80 per person

Hors d'oeures, Artisanal Sourdough Bread, Cultured Butter

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Salad of West London Burrata, Winter Truffles, Conference Pears *Saint-Aubin, Domaine Patrick Miolane, Bourgogne, France 2023*

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Hand cut macaroni, grilled king oyster mushroom, mushroom sauce  
*Chorey-les-Beaune Pièce du Chapitre, Domaine Tollot-Beaut, Bourgogne, France 2021*

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Pithivier of slow roasted celeriac, truffle butter  
*Grüner Veltliner Kammerner Ried Lamm, Birgit Eichinger, Kamptal, Austria 2021*

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Yorkshire Rhubarb, Champagne Sorbet  
*Late Harvest Ortega, Linden Estate, Berkshire, England NV*

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‘A day for chocolate’ - Valrhona’s finest single estate chocolate dessert *Recioto della Valpolicella, Tezza, Veneto, Italy 2017*

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Petit fours

Selection of British & European artisanal cheeses  
(5 pieces, £15 supplement as an additional course)  
*Graham’s, Late Bottled Vintage Port, Douro, Portugal 2019 (£12 supp)*

*Unlimited Miscela Evoluzione 100% Arabica coffee served with a selection of homemade petit fours at 7.40 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.*