



VALENTINE VEGAN TASTING MENU

Tasting Menu – 5pm to 10:30pm

Five courses £160 per person

Wine pairing £80 per person

Hors d'oeures, Artisanal Sourdough Bread

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Salad o Winter Italian tomatoes, cream cheese, lemon verbena

Eruzione 1614 Carricante, Planeta, Sicily, Italy 2022

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Pumpkin and sage ravioli, black truffle sauce

Meursault, Jean Javillier et Fils, Bourgogne, France 2023

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Slow roasted salsify, cavolo nero, medjool date & tamarind

Saint-Peray La Belle de Mai, Jean-Luc Colombo, Rhône Valley, France 2022

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Yorkshire Rhubarb & 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

*Unlimited Miscela Evoluzione 100% Arabica coffee served with a selection of
homemade petit fours at £8 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.*