



VEGETARIAN TASTING MENU

Monday – Sunday 6pm to 9.30pm

Five courses £89 per person

Wine Pairing

Classic £55 per person

Premium £85 per person

Salad of heritage tomatoes, shallot & chive vinaigrette, gazpacho

Classic Wine Pairing: Muscat, Famille Hugel, Alsace, France, 2023 Premium Wine Pairing: Riesling, Brauneberger Kabinett, Fritz Haag, Mosel, Germany, 2022

English asparagus, soft poached crisp hens egg, asparagus and tapioca

*Classic Wine Pairing: The Hermit Crab, D'Arenberg, McLaren Vale, Australia 2024
Premium Wine Pairing: Les Contours de Deponcins, Francois Villard, Northern Rhône, France, 2022*

Ricotta & lemon tortellini, grilled artichokes, puffed rice, Parmesan

Classic Wine Pairing: Campo delle Oche Verdicchio dei Castelli di Jesi, San Lorenzo, Marche, Italy, 2020

Premium Wine Pairing: Irouléguy, Domaine Arretxea, South-West, France, 2019

Pecorino gnudi, Roman courgette trifolati, parsley & mint

*Classic Wine Pairing: Pinot Noir, The Crossing, Marlborough, New Zealand, 2021
Premium Wine Pairing: Cerasuolo di Vittoria, COS, Sicily, Italy 2021*

Poached pear & buckwheat, pear sorbet

*Classic Wine Pairing: Ortega, Late Harvest, Linden Estate, Berkshire, England, NV
Premium Wine Pairing: Late Harvest, Chenin Blanc, Nelson Family Vineyards, Paarl, South Africa 2018*

A souvenir box of Handmade Clos Maggiore Chocolates

Selection of European artisanal cheeses

(5 piece, £15 supplement as an optional course)

*Unlimited Miscela Evoluzione 100% Arabica coffee served with a selection of homemade petit fours at
£8.4 per person*

Clos Maggiore handmade 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.*