



## VEGAN 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*

Globe artichoke, spring vegetables, soft herb vinaigrette

*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*

Potato gnocchi, Roman courgette trifolati, parsley & mint

*Classic Wine Pairing: Nelson Family Vineyards, Chardonnay, Paarl, South Africa, 2022*

*Premium Wine Pairing: Chardonnay, Bakestone Cellars, Napa Valley, USA, 2023*

Pumpkin & sage ravioli, truffle sauce

*Classic Wine Pairing: Dolchetto d'Alba, Elio Altare, Piedmont, Italy 2022*

*Premium Wine Pairing: Barbaresco, Pio Cesare, Piedmont, Italy 2019*

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

*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*