



VEGETARIAN TASTING MENU

Monday – Sunday 6pm to 9.30pm

Five courses £89 per person

Gazpacho of fresh almonds, French green beans, black cherries, tarragon

Classic Wine Pairing: Borja Perez, Artifice Listan Blanco, Tenerife, Spain, 2021

Premium Wine Pairing: Barta, Öreg Király Furmint, Tokaj, Hungary, 2022

Zero Alcohol Pairing: Thomson & Scott, Naughty Sparkling Chardonnay, Rheingau, Germany, NV

Salad of heritage tomatoes, shallot & chive vinaigrette

Classic Wine Pairing: Muscat, Famille Hugel, Alsace, France, 2023

Premium Wine Pairing: Riesling, Brauneberger Kabinett, Fritz Haag, Mosel, Germany, 2023

Zero Alcohol Pairing: Saicho, Darjeeling, Darjeeling, India, NV

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

Classic Wine Pairing: Campo delle Oche Verdicchio dei Castelli di Jesi, San Lorenzo, Marche, Italy, 2021

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

Zero Alcohol Pairing: Wild Idol, Sparkling Rose, Rheinhessen, Germany, 2024

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 2022

Zero Alcohol Pairing: Thomson & Scott, Naughty Sparkling Rose, Darling, South Africa, NV

Poached pear & buckwheat, pear sorbet

Classic Wine Pairing: Ortega, Late Harvest, Linden Estate, Berkshire, England, NV

Premium Wine Pairing: Nelson Family Vineyards, Late Harvest Chenin Blanc, Paarl, South Africa 2018

Zero Alcohol Pairing: Saicho, Jasmin, Fujian, China, NV

Selection of European artisanal cheeses

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

Wine pairings

Classic tasting of 5 wines £55 per person

Premium tasting of 5 wines £85 per person

Zero Alcohol tasting of 5 wines & sparkling teas £45 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.*