



VEGETARIAN TASTING MENU

Monday – Sunday 6pm to 9.30pm

Five courses £89 per person

Montgomery cheddar cheese soufflé, autumn squash, fresh walnuts

Classic Wine Pairing: Muscat, Famille Hugel, Alsace, France, 2018

Premium Wine Pairing : Riesling, Wehlener Sonnenuhr, Joh. Jos. Prüm, Mosel, Germany, 2015

Salad of heritage tomatoes, shallot & chive vinaigrette

Classic Wine Pairing: D'Arenberg, The Hermit Crab, Viognier, Marsane, McLaren Vale, 2022

Premium Wine Pairing: Francois Villard, Les Contours de Deponcins, Viognier, Northern Rhône, France, 2022

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

Classic Wine Pairing: Vergelegen, Reserve Semillon, South Africa, 2021

Premium Wine Pairing: Irouléguy, Domaine Arretxea, South-West, France, 2021

Pecorino gnudi, Roman courgette trifolati, parsley & mint

Classic Wine Pairing: The Crossing, Pinot Noir, Malborough, New Zealand, 2021

Premium Wine Pairing: Grignolino d'Asti, Tenuta Santa Caterina, Arlandino, piedmont, Italy, 2022

Poached pear & buckwheat, pear sorbet

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

Premium Wine Pairing: Sauternes, Chateau Briatte, Bordeaux, France, 2020

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

*Unlimited Miscela Evoluzione 100% Arabica coffee served with a selection of
homemade petit fours at 7.95 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*