VEGAN TASTING MENU

Five courses £89 per person

Salad of heritage tomatoes, shallot & chive vinaigrette, gazpacho
Classic Wine Pairing: Duas Quintas Branco, Ramos Pinto, Douro, Portugal 2024
Premium Wine Pairing: Albarino A Pedreira, Fulcro, Rias Baixas, Spain 2024
Zero Alcohol Pairing: Noughty Sparkling Chardonnay, Thomson & Scott, Rheingau, Germany NV

Globe artichoke, autumn vegetables, soft herb vinaigraitte
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
Zero Alcohol Pairing: Bla, Copenhagen Sparkling Tea Company, Copenhagen, Denmark NV

Potato gnocchi, Roman courgette trifolati, parsley & mint
Classic Wine Pairing: Grüner Veltliner Hochterrassen, Salomon Undhof, Kremstal, Austria 2024
Premium Wine Pairing: Etna Bianco, Tornatore, Sicily, Italy 2024
Zero Alcohol Pairing: Noughty Sparkling Rose, Thomson & Scott, Darling, South Africa NV

Tortelloni of crushed peas & mint, semi-dried tomatoes & sage
Classic Wine Pairing: La Bruja de Rozas, Comando G, Sierra de Gredos, Spain 2024
Premium Wine Pairing: Cerasuolo di Vittoria, COS, Sicily, Italy 2022
Zero Alcohol Pairing: Sparkling Rose, Wild Idol, Rheinhessen, Germany 2024

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

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.