



TASTING MENU

VEGITARIAN APRIL 2024

Mushroom Parfait | *Preserved Cherry, Cobnut*

Kohlrabi | *Seaweed, Horseradish*

English Sparkling Blanc de Blanc, Gusbourne 2019 (Kent, England)

Spilmans Asparagus | *Smoked Cheddar, Hazelnut, Foraged Herbs*

Petritis', Limassol, Kyperounda Winery 2022 (Limassol, Cyprus)

BBQ Hispi Cabbage | *Warm Tartar Sauce, Pickled Cauliflower, Lovage*

Greco di Tufo, Cutizzi, Campania, Feudi di San Gregorio 2022 (Campania, Italy)

Chestnut Gnocchi | *Celeriac, Leek, Wild Garlic*

Pinot Noir, Presquile 2021 (Santa Barbara, California)

Cheese (£14 supplement)

Barros 10.yo Tawny Port (Douro, Portugal) £8

Yorkshire Rhubarb | *Yoghurt, Fennel*

English Strawberry | *Goat Curd, Elderflower*

Cyder, The Nent N.V.(Somerset, England)

Earl Grey Marshmallow | *English Sparkling Wine Gum*

TASTING MENU – 7 5

DRINKS PAIRING – 5 5

Speak to a member of the team about dietary requirements & intolerances.

A discretionary 12.5% service charge will be added to your final bill.