

6-Course Vegan Tasting Menu £75 per person

Wine Pairing £59 per person

Alcohol-Free Pairing £45 per person

Homemade Bread & Amuse-Bouche

Duo of butters, olive oil & balsamic vinegar **(VE & GF)**

Hundred Hills Rose, England

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Beetroot Hummus

Confit butternut squash, mixed seeds cracker, balsamic gel **(VE, can be GF)**

Folc Rose, England

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Mushroom Croquettes

Tarragon espuma, pickled onion pearls, mushroom ketchup **(VE, can be GF)**

Alberino, Spain

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Seasonal Palate Cleanser

(VE, can be GF)

Wine pairing depending on palate cleanser

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Baked Aubergine

Falafel, smoked coconut yoghurt, napa cabbage, satay sauce, coconut curds **(VE & GF)**

Pinot Noir, New-Zealand

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Mango Panna Cotta

Coconut jelly & mandarin sauce **(VE & GF)**

Late Harvest Viognier, Chile

***The Tasting Menu is designed to be enjoyed by the entire table**

We add a 12.5% discretionary gratuity to the bill, if however, you would like this changed please let us know
Not all ingredients are listed. All of our food is prepared fresh in our kitchen, where allergens are present, please speak to the restaurant manager if you require further information about allergens and ingredients.