



## VEGETARIAN TASTING MENU

Monday – Sunday 6pm to 9.30pm

Five courses £85 per person

Salad of heritage tomatoes, shallot & chive vinaigrette, gazpacho

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

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

Globe artichoke, ragu of market vegetables

*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, trompette mushrooms, toasted hazelnuts, grilled black lime

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

*Premium Wine Pairing: Irouléguay, 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 12.5% will be added to the total bill. 20% VAT is included in all prices.*