



Vegetarian Menu

(Ginger and Lemon Spritz £12)

Goat's cheese and red pepper gougère
Green olive tapenade croustade
Fromage blanc cone

Brassica, blue cheese, walnut, crispy egg yolk
(Adaras Lluvia, Sauvignon Blanc/Verdejo, Spain)

Wild mushroom, gnocchi, celeriac, wild garlic
(Terre d'Eole, Picpoul de Pinet, France)

Leek, puff pastry, onion, hollandaise, dauphinoise
(Dissenay, Pinot Noir, France)

Selection of British cheeses (£12.50 supplement)
(Sandeman, LBV port, Portugal £6.50 supplement)

Pumpkin cheesecake, raspberry, cinnamon
(Delaforce Fine White Port, Portugal)

Apple souffle, almond crumb, clotted cream
(Brannland, Ice Cider, Sweden)

Hazelnut and blueberry macaron
Chocolate and salted caramel truffle

6 Course Menu £68

Wine Flight £52

Please advise us of any allergies