



Vegetarian Menu

(Blueberry and blackberry Spritz £12)

Smoked cheddar and apple gougère
Green olive tapenade croustade
Fromage blanc, orange and hazelnut cone

Wild mushroom, celeriac, truffle, crispy egg yolk
(Nosiola, Cantina Lavis, Trentino, Italy)

Gnocchi, butternut squash, brussel sprouts, parsnip
(Bacchus, Albourne Wine Estate)

Goats cheese, puff pastry, walnut, leeks
(Elaboration Grenache, Syrah, Mourvedre, France)

Selection of British cheeses (£14.50 supplement)
(Sandeman, LBV port, Portugal £6.50 supplement)

Pumpkin cheesecake, raspberry, cinnamon
(Ameretto 1851, Lazzaroni)

Apple souffle, almond crumb, clotted cream
(Noble Late Harvest Riesling, France)

Mince pie macaron
Baileys caramel truffle

6 Course Menu £68
Wine Flight £52