



## Vegetarian Menu

(Blueberry and blackberry Spritz £12)

Smoked cheddar and red pepper gougère  
Green olive tapenade croustade  
Fromage blanc, cone

Blue cheese, egg yolk, ceasar, avocado, hazelnuts  
(*Lluvia blanco, Casilla La Mancha, Spain*)

Cauliflower, puy lentils, indian spices, crème fraiche  
(*Picpoul de Pinet Terre d'Eole, France*)

Wild mushroom, puff pastry, onion, spinach  
(*Dagaz Cuvee El Camino, Chile*)

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

Orange, walnut, cinnamon, caramel  
(Blanc de Blanc, Albourne)

Forced rhubarb, vanilla, choux, white chocolate  
(*Noble Late Harvest Riesling, France*)

Pistachio macaron  
Baileys caramel truffle

6 Course Menu £68

Wine Flight £52

Please advise us of any allergies