



Vegetarian Menu

(Rhubarb and Ginger spritz £12)

Cheddar and piccalilli gougère  
Green olive tapenade croustade  
Fromage blanc cone

Beetroot, goats cheese, orange, hazelnut  
*(Sparkling Bacchus, Poynings Grange)*

Gnocchi, butternut squash, purple sprouting broccoli, wild garlic  
*(Francophile Chenin Blanc, South Africa)*

Leek, puff pastry, black truffle parsnip  
*(Argelieres Cabernet, France)*

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

Chocolate, banana, peanut, caramel  
*(Passito Rosso del Ciano, Cantine Reale)*

Forced rhubarb, souffle, clotted cream  
*(Muscat de Beaumes de Venuses, Guillaume Gonnet)*

Pistachio macaron  
Mint chocolate truffle

6 Course Menu £68

Wine Flight £52

Please advise us of any allergies