



Vegetarian Menu

(Lady Marmalade Cocktail £12)

Jalapeno and cheddar gougère
Green olive tapenade croustade
Spiced fromage blanc cone

Tomato, feta, cashew nut, dill
(*Poynings Grange Classic Cuvee, Poynings, Sussex*)

Courgette, asparagus, peas
(*Honeypot of Barossa Roussane, Dandelion Vineyard, Australia*)

Goats cheese, puff pastry, pepper, tomato
(*Le Sabounet, Rouge Sabon, France*)

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

Lemon, thyme, almond, yoghurt
(*Essensia Orange Muscat, Quady Winery, California*)

Strawberry, vanilla, meringue
(*Crème de Fraises des Bois, Gabriel Boudier, France*)

Hazelnut & Cherry macaron
Clotted cream and sea salt fudge

6 Course Menu £68

Wine Flight £52

Please advise us of any allergies