



Vegetarian Menu

(Lady Marmalade Cocktail £12)

Smoked cheddar & red pepper gougère
Green olive tapenade croustade
Cashew hummus cone

Tomato, mozzarella, basil, olives
(Lambrusco, Italy)

Cauliflower, puy lentils, crème fraîche, curry
(Kaiken Terroir Torrontes, Argentina)

Goats cheese, puff pastry, pepper, courgette
(Chianti Classico, Zonin, Italy)

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

Yoghurt, elderflower, lime, almond
(Toro del Piedra Late Harvest Sauvignon, Chile)

Raspberry, vanilla, meringue
(Boudier Creme de Framboise)

Peanut & chocolate macaron
Orange & cinnamon fudge

6 Course Menu £68

Wine Flight £52

Please advise us of any allergies