



Vegetarian Menu

(Hugo spritz £13)

Cheese & tomato gougère
Green olive tapenade croustade
Cashew hummus cone

Goats cheese, beetroot, walnut, orange
(Menetou Salon "Les Morgues, Henri Pelle, France)

Wild mushroom, pasta, baby onion
(Bacchus, Albourne Estate, England)

Leek, puff pastry, celeriac, cheddar, truffle
(Casarena 505 Malbec, Argentina)

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

Raspberry, pumpkin, almond
(Gamay de Touraine, Joel Delaunay, France)

Cherry, chocolate, pistachio
(Elysium Black Muscat. USA)

Hazelnut & chocolate macaron
Rum & raisin fudge

6 Course Menu £68

Wine Flight £52

Please advise us of any allergies