

Vegetarian Menu
(Blush & Bubbles Spritz £13)

Cheese & onion gougère
Green olive tapenade croustade
Red pepper & fromage blanc cone

Egg yolk, wild mushroom, celeriac, truffle
(Casarena Chardonnay, Mendoza, Argentina)

Gnocchi, Jerusalem artichoke, smoked almonds
(The Holy Snail, Sauvignon Blanc, Rhone, France)

Butternut squash, puff pastry, goats cheese
(Le Barbe,Merlot, Languedoc, France)

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

Chocolate, vanilla, pecan, coffee
(Produttori Di Manduria, Madrigale Dolce, Puglia, Italy)

Lemon, yoghurt, pistachio, honey
(Limoncello, Madamme Jennifer, Hove, UK)

Hazelnut & mince pie macaron
Baileys chocolate truffle

6 Course Menu £68
Wine Flight £52
Please advise us of any allergies