



Vegetarian Menu

(Rosy Cheeks Cocktail £10.50)

Green olive tapenade croustade
Fromage blanc cone
Cheese gougere, pineapple ketchup

Beetroot, goats cheese, walnut, orange
(Enate Chardonnay 234, Spain)

Pasta, artichoke, wild mushroom, baby leek
(Francophile Chenin Blanc, South Africa)

Hens egg, hollandaise, puff pastry, parsnip
(Cuvee Dissenay Pinot Noir, France)

Selection of British cheeses (£10.50 supplement)
(Sandeman LBV Port - £6.50)

Rhubarb, vanilla, white chocolate
(Vin Santo, Barbi)

Chocolate, pistachio, yoghurt
(Cuvee 58 Brut, Bengela Cove, Walker Bay)

Tonka bean macaron
Baileys milk chocolate truffle

6 Course Menu £62

Wine Flight £48

Please advise us of any allergies