

Vegetarian tasting menu

Five course 50 per person

(DBB supplement 5)

40 suggested drink pairing

or

Seven course 70 per person

(DBB supplement 25)

55 suggested drink pairing

Amuse bouche

Cheese

*Burrata, quince, candied walnuts, watercress
Whispering angel, Cote de Provence, France*

Risotto

*Truffle and heritage cauliflower risotto, sage and onion
Oak aged Rioja blanco, Spain*

Mushrooms

*Fried wild mushrooms with lemon and pistachio,
roasted squash, egg yolk
Lismore chardonnay, South Africa*

Potato

*Pommes anna, caramelised chicory,
heritage beetroots, green herb emulsion
Howard's folly reserva, Portugal*

Soufflé

*Pheasant orchard apple soufflé, cinnamon sugar,
brown butter ice cream
Noans La Tunella, Italy*

Cheese

*A selection of British and Irish cheese
Ferreira late bottled vintage port*