



SAMPLE 5 COURSE VEGETARIAN TASTING LUNCH MENU | SUMMER 2022

5 Courses | £55 per person | £65 Drinks pairing

Please note this Tasting Menu is only available at lunchtime

Tomato

Tomato essence, burrata, lovage

[Yorkshire Heart Sparkling White, Yorkshire, NV, England](#)

Carrot

Heritage carrot, houmous, charred plum, tomato chutney

[Conde Valdemar Rioja Blanco, Rioja, Spain](#)

Fregola Sarda

Fregola sarda and bean cassoulet, grelot onions

[Deakin Estate Shiraz, Victoria, Australia](#)

Risotto

Glazed king oyster mushroom, black truffle, yeast

[Roserock Pinot Noir, Oregon, USA](#)

Black Forest Soufflé

Cherry soufflé, dark chocolate sorbet

[Handmade Sloemotion cherry brandy liqueur](#)

Cheese

Selection of award-winning British cheese

£10 supplement per person

A discretionary service charge of 10% is added to all bills