



SAMPLE 7 COURSE VEGETARIAN TASTING MENU | SUMMER 2022

7 Courses | £75 per person (£30 DBB supplement) | £85 Drinks pairing

Please note that this tasting Menu is only available at dinner

Tomato

Tomato essence, burrata, lovage

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

Carrot

Heritage carrot, hummus, charred plum, tomato chutney

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

Egg Florentine

Poached hen's egg, nutmeg spinach

[Soave Classico, Italy](#)

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](#)

Mirabelle plum

Poached plum, heather honey, lavender ice cream

[Recioto della Valpolicella, Verona, Italy](#)

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