



Vegetarian Tasting Menu

Cream of leeks, cheese on toast
Fernando de Castilla Manzanilla, Jerez

Salad of artichoke, salsify, potato and black truffle
False Bay Chenin Blanc, Stellenbosch

Beetroot risotto, horseradish Chantilly
Viognier de Pennautier, Carcassonne

Potato and truffle kiev, creamed salsify, trompettes, kale
Raimat Chardonnay, Catalunya

Open lasagne of butternut squash, spinach, wild mushroom, parmesan velouté
Moko Black Pinot Noir, Marlborough

Chilled pear soup, cinnamon ice cream
Paul Cluver Reisling, Elgin Valley, SA

Pistachio and olive oil cake, clementine sorbet
Late Harvest Tokaji, Hungary

Vegetarian Tasting Menu £42 Accompanying wines £37

Tasting menus are prepared for the entire table and are per person

Tasting menus may be unavailable after 9.00pm Sunday to Thursdays

A discretionary 12 per cent service charge will be added to your bill all of which goes to the people serving you