

# SAMPLE VEGETARIAN TASTING MENU

Potato, Leek & Watercress Vichyssoise  
*Warm Provençale Cake*

Alta Alella, 'Pansa Blanca' 2013, Alella, SP

Chargrilled New Season Green Asparagus  
*Crisp Soft Boiled Duck Egg, Truffle Caesar Sauce*

André Ostertag 'Vieilles Vignes' Sylvaner 2011, Alsace, France

Hand Rolled Fresh Papardella, Grated Fresh Truffle  
*Seasonal Wild Mushrooms & Reggiano Parmesan, Truffle Sauce*

Mulderbosch 'Faithful Hound' 2011, Stellenbosch, SA

Spring Vegetable & Provençale Artichoke Barigoule  
*White Onion Pissaladiere, Extra Virgin Olive Oil*

Château Ksara 'le Prieuré' 2011, Bekaa Valley, Lebanon

Artisan Cheese Course\*

*Served with Hand Baked Biscuits and Quince Jelly*

\*Additional Course: Supplement of £8.90 per portion

Barros, L.B.V. 2007 £6.50

Aged Cognac Parfait

*Macerated Victoria Pineapple*

'Clos Maggiore Barman's surprise'

Five course tasting menu £49 per person, with matched wines £32 supplement  
A selection of dishes from head chef Marcellin Marc, to be taken by the whole table  
Available Monday to Saturday for dinner from 6.30pm to 10.00pm  
Sunday for dinner from 6.30pm to 9.00pm  
Monday to Friday for lunch

*Some dishes may contain Nuts and Raw Eggs.*

*A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*