

Vegan Tasting Menu £85pp

Matched with Wine, Add £65

Matched with Prestige Wine, Add £90

Why not add Black Truffle to the Aubergine £15

Matched with wine £10

Matched with premium wine £18

Tomato Tartare | Truffle
Tartlet | Cucumber | Sherry Vinegar

Treacle & Stout Sourdough

Olive Oil | Pepper

or

Mushrooms on Toast (£10pp)

Truffle "Butter" | Parsley Mayo | Sourdough

Baby Courgette Cocktail

Marie Rose | Tomato | Baby Gem

Roscoff Onion

Mushroom Haggis | Turnip Tuille | Potato Mousse

Aubergine Bourguignon

Red Wine | Mushrooms | Pearl onions

Salsify Tart

Chestnut | Brussel Sprouts | Parsnip

Ice Cream

Salted Caramel | Candied Walnut | Fig Ice Cream

Chocolate

Gingerbread | Dry Cherries | Brandy

Vegan Choice Menu £65
Matched with Wine Add £45pp
Matched with Prestige Wine Add £60

SNACKS £5pp

Tomato Tartare | Truffle
Tartlet | Cucumber | Sherry Vinegar

TO SHARE

Treacle & Stout Sourdough

Olive Oil | Pepper
or

Mushrooms on Toast (£10pp)

Truffle Butter | Parsley Mayo | Sourdough

STARTER

Baby Courgette Cocktail

Marie Rose | Tomato | Baby Gem

or

Roscoff Onion

Lamb Haggis | Turnip Tuile | Potato Mousse

MAIN COURSE

Aubergine Bourguignon

Red Wine | Mushrooms | Pearl onions

or

Salsify Tart

Chestnut | Brussel Sprouts | Parsnip

DESSERT

Ice Cream

Salted Caramel | Candied Walnut | Fig Ice Cream

or

Chocolate

Gingerbread | Dry Cherries | Brandy