VEGAN TASTING MENU

A CURATED JOURNEY THROUGH WINE & FLAVOUR

Each course has been expertly paired by our group sommelier with a glass of wine to complement the dish

NERO D'AVOLA
La Segreta, Planeta, Sicily, Italy | 125ml

TREACLE SOURDOUGH
Planeta olive oil and aged balsamic vinegar

PINOT GRIGIO
Friuli-Venezia Giulia, Italy | 125ml

CHOPPED SALAD
Baby kale, edamame beans, quinoa and alfalfa sprouts

SAUVIGNON BLANC
Crowded House, Marlborough, New Zealand | 125ml

RAVIOLI
Pumpkin and sage ravioli with burnt butter and pinenuts

MONTEPULCIANO
Aglianico, Biferno Rosso by Palladino, Abruzzo and Molise, Italy | 175ml

RIBOLLITA
A classic Tuscan bean stew and chargrilled sourdough

LIMONCELLO
Tosolini | 50ml

AFFOGATO
Vanilla ice cream, fresh espresso

UPGRADE £5.00 PER PERSON:

VEGAN CHEESE PLATE
Selection of vegan cheese, toasted sourdough, raisin chutney

£84.95 PER PERSON
(based on minimum of two sharing)

Sample menu, dishes and wines are subject to seasonal variations.

Please be aware that the Tasting menu does not cater for specific allergens, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.

For further information on allergens please scan here.

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