



## Sample Menu

### Vegan Tasting Menu

Tasting Menu 85 | 140 With Wine

Chef Canapes <sup>N</sup> with a glass of Gusbourne 2018

#### Selection of Bread & Oils

##### Amuse Bouche

*Oloroso Antique*

##### Spilman Asparagus <sup>GF</sup>

Wild Garlic, Leek Ash, Truffle

*Château Gairoird Rosé, Côtes de Provence, France*

##### Heritage Tomato <sup>GF</sup>

Lemon Verbena

*Château Mercian 'Koshu', Yamanashi, Japan*

##### Baby Beetroot <sup>GF</sup>

Soy Seed Crumb, Beetroot Tuille

*Domaine Nicolas Delfaud, Macon Verze, France*

##### Hen of the Woods <sup>GF</sup>

Roscoff Onion, Broccoli, Charred Leek

*Corney & Barrow 'Margaux', Bordeaux, France*

##### Mixed Berry Coulis <sup>GF</sup>

Raspberry Sorbet, Mint Powder

##### Coconut Rice Pudding <sup>GF</sup>

Rum Roasted Pineapple, Banana Sorbet

*Pedro Ximénez Sherry, Spain*

Full allergen information is available upon request from your server.