



## Sample Menu

### Vegetarian Tasting Menu

Tasting Menu 85 | 140 With Wine

Chef Canapes <sup>N</sup>

Selection of Bread & Field to Fork Butter

#### Amuse Bouche

*Oloroso Antique*

#### Salt Baked Beetroot <sup>GF</sup>

Goats Cheese, Soy Seed, Granny Smith Apple

*2018, Gusbourne Estate Rose, Kent, England*

#### Isle of Wight Tomato <sup>GF, N</sup>

Ewes Curd, Cucumber, Flaked Almond

*Soave, Pra, 'Otto', Veneto, Italy*

#### Cauliflower <sup>GF</sup>

Turnip, Onion Oil, Celeriac Broth

*Domaine Nicolas Delfaud, Macon Verze, France*

#### Hen of the Woods

Potato Gnocchi, Charred Aubergine, Egg Yolk, Roscoff Onion

*2014, Rioja Reserva, Gomez Cruzado, Spain*

#### Grapefruit <sup>GF</sup>

Raspberry, Sorrel

#### Claremont Farm Strawberry <sup>GF, N</sup>

White Chocolate, Meadowsweet, Strawberry & Champagne Sorbet

*Château Briatte, Sauternes, France*

Full allergen information is available upon request from your server.