

# Vegetarian Tasting Menu £70

*Wine Flight £45*



## BEETROOT

BRAEBURN | SMOKED CREAM

PUFFED PARMESAN

TRUFFLE | MASCARPONE

**SOUR BREAD & CULTURED BUTTER**

*Curators Cuvee 2018, Artelium, Sussex, England*

## CHARRED AUBERGINE & RICOTTA RAVIOLO

LEMONGRASS PUREE | FRAGRANT CITRUS BROTH

## ROAST MAITAKE MUSHROOM

FRIED CELERIAC IN HOUSE SPICES | PARSLEY PUREE

*Riesling, Traditionale, Pikes, Clare Valley, Australia*

## CONFIT CROWN PRINCE

CARAMELISED WHITE CHOCOLATE AND ALMOND MOLE | PICKLED APRICOT

*Malbec, Lucter, Cahors, France*

## PRESERVED ELDERFLOWER

HOUSE YOGHURT SORBET

## CHOCOLATE TART

HAZELNUT & SALTED CARAMEL ICE CREAM

*Recioto di Valpocella, Bertani - Veneto, Italy*