

VEGETARIAN  
*Festive*  
TASTING MENU

£85

(optional wine flight £35)

**Canapés**

Homemade brioche and butters  
Choice of our spring-well bottled still or sparkling water

**Celeriac velouté**

sourdough, green peppercorn emulsion  
*Miopasso Pinot Grigio, Italy*

**Pak choi**

smoked chilli, pickle cucumber, satay  
*Rue des Amis Sauvignon Blanc, France*

**Smoked potato**

sherry red onion, crispy onions, parsley  
*Sand Tropez Rosé, France*

**King Oyster mushroom**

pickled cabbage puree, kale, roasted carrot  
*Vieille Monnaie Pinot Noir, France*

**Mulled wine sorbet, sorrel**

**Warm ginger cake**

milk chocolate, honey tuile, stem ginger ice-cream  
*Pedro Ximenez Triana, Javier Hidalgo, Spain*

**Coffee, teas and petit fours**