VEGAN MENU GOURMAND

Velouté of fresh peas, herb gnocchi & chives
*NV Puerto Fino Sherry, Bodegas Lustau, Spain*

Leeks vinaigrette, herbs & Summer truffle
*2018 Muscadet Sevre-et-Maine “Le Confluent”, Famille Lieubeau, France*

Salad of heirloom tomatoes, castelfranco, walnuts & Niçoise olives
*2018 Côtes du Rhône Blanc Secret de Famille, Paul Jaboulet Ainé, Rhone, France*

Risotto of trompetta courgettes, broad beans & basil salsa verde
*2018 Viognier, Ktima Gerovassiliou, Epanomi, Greece*

Tagine of Summer vegetables, cous cous, confit lemon & harissa sauce
*2016 Etna Rosso, Tenuta delle Terre Nerre, Sicily, Italy*

Selection of sorbet
*2018 Brachetto d’Acqui, Contero, Italy*

Roast Provence apricots & lavender syrup
*2015 Monbazillac ’Jour de Fruit’, Domaine Ancienne Cure, France*

Menu £75
*With selected Sommelier wine pairing £130*
Starters

Velouté of fresh peas, herb gnocchi & chives £12.50

Salad of heirloom tomatoes, Castelfranco, walnuts & Niçoise olives £17.50

Leeks vinaigrette, herbs & Summer truffle £15.50

Main Courses

Tagine of Summer vegetables, couscous & harissa £28.50

Risotto of trumpetta courgettes, broad beans, feta & basil salsa verde £28.50

Desserts

Selection of sorbet £9.50

Roast Provence apricots & lavender syrup £9.50

VAT is included at the current rate
12.5% discretionary service will be added to your bill
Please let the manager know of any allergies or dietary requirements