



New Year's Eve Vegan Tasting Menu

Traditional Périgord Truffle & Madeira Soup

White Onion & Truffle Pissaladière

Classic Pairing: San Marzano, Talò, Verdeca 2018, Apulia, Italy

Discovery Pairing: Wine & Soul, Guru 2014, Douro, Portugal

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Stuffed Globe Artichoke with Roasted Young Winter Vegetables

Pickled Mushrooms, Truffle

Classic Pairing: Trapet, Beblenheim, Gewürztraminer 2016, Alsace, France

Discovery Pairing: Robert Weil, Kiedrich Gräfenberg, Riesling Spätlese 2000, Rheingau, Germany

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Roasted New Season Butternut Squash, Pine Nut & Sage Tortellini

Oven Roasted Salsify & Hispi Cabbage, Fragrant Autumn Vegetable Bouillon & Grated Truffle

Classic Pairing: Domaine Anne Gros & Jean-Paul Tollot, La 50/50, Côtes du Brian 2016, Languedoc Roussillon, France

Discovery Pairing: Domaine Roger Sabon, Châteauneuf-du-Pape, Reserve 2016, Rhône Valley, France

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Selection of Home Made Sorbets & Fresh Fruits

Classic Pairing: Antonio & Raimondo, Moscato d'Asti 2018, Piemonte, Italy

Discovery Pairing: Château Climens, Sauternes, 1er Cru Classé 1990, Bordeaux, France

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Soft Banana Cake & Slow Cooked Pineapple

Jamaican Coconut Sorbet, Ginger, Oat & Almond Granola

Classic Pairing: Henriques & Henriques, Malvasia, 10 years NV, Madeira, Portugal

Discovery Pairing: Henriques & Henriques, Verdelho, 20 years NV, Madeira, Portugal

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Coffee & Petit Fours

Five course menu £145 per person
with classic wine pairing £50 or with discovery wine pairing £100 supplement.

Available for dinner from 6.30pm to 10.30pm.

A discretionary gratuity of 12.5% will be added to the total bill.

20% VAT is included in all prices.

Please note some dishes may not be suitable for dietary requirements, hence please do advise our knowledgeable team.