

## Vegetarian Tasting Menu

Vegetarian Tasting Menu - **£110pp**

Wine Pairing - **£65pp**

Canapes , Bread & Olives

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Smoked Clava Brie, English Chicory, Figs, Quince, Apple & Maché Salad

*Taittinger Nocturne, Champagne France*

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Cream of Jerusalem Artichoke & Potato Soup

*Jean-Francois Muscadet-Sur-Lie, Loire Valley France*

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Roast Cauliflower, Spiced Cous Cous, Poached Hens Egg

*De Loach Russian River Valley Chardonnay, Sonoma County USA*

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Montagnolo Affine, Spiced Treacle Tart, Pickled Walnuts, Quince

*Chateau Delmond, Sauternes France*

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Valrhona Guanaja 70% Chocolate, Pain d'epices, Mango & Ginger

*Domaine La Tour Vieilles Banyuls, France*

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Coffee & Petite Fours

Please inform a member of the team if you have any dietary requirements or allergies.

Please note we cannot guarantee free from allergen products as we use and prepare all 14 allergens in our kitchens. We endeavour to use local produce whenever possible. Where possible produce comes from our kitchen gardens or Cromlix estate. Please be understanding if certain items are not available as our produce is purchased or picked daily.

A discretionary 12.5% service charge will be added to your bill, 100% of which goes to our team members.