

## Vegetarian Tasting Menu

Vegetarian Tasting Menu - **£95pp**

Wine Pairing - **£65pp**

Canapes, Bread & Olives

*Villa Sandi Prosecco Rosé, Italy*

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Roscoff Onion Tarte Tatin, Golden Cross Goat's Cheese Mousse, Hazelnut Purée

*Barbadillo Amontillado Sherry, Spain*

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Miso Broth with Sesame Salad

*Wild Earth Riesling, North Otago, New Zealand*

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Roast Cauliflower, Spiced Couscous, Harissa Roasted Nuts, Poached Hen's Egg

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

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Montagnolo Affine, Spiced Treacle Tart, Pickled Walnuts, Quince

*Taittinger Nocturne, Champagne, France*

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Tarte Bourdaloue, Rum & Raisin Ice Cream, Brambles

*Torres 'Floralis' Moscatel NV, Penedes, Spain*

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Coffee & Petits Fours

**Please note our last orders for tasting menu is at 8pm.**

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.