**Vegetarian Tasting Menu**

Canapes, Breads & Olives

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Cromlix Sushi Roll, Pickled Carrots, Avocado, Pickled Ginger Puree

*Taittinger Nocturne, Champagne, France Vegan Wine - Organic Wine Exchange*

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Charred Tenderstem Broccoli, Hazelnuts, Chilli & Garlic

*Jean-Francois Guilbaud Muscadet-Sur-Lie, Loire, France Vegan Wine - Organic Wine Exchange*

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Ramen of Summer Vegetables, Crispy Spiced Tofu, Noodles, Poached Egg

*Elephant Hill, Chardonnay, Hawkes Bay, New Zealand Vegan Wine - Organic Wine Exchange*

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Orange & Olive Oil Cake, Strawberry Sorbet, Greek Yoghurt

*Chateau Delmond Sauternes, Bordeaux, France*

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Valrhona Dulcey Chocolate, Green Apple, Miso, Palmier

*Torres ‘Floralis’ Moscatel, Penedes, Spain*

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Coffee & Petit Fours

**Tasting Menu £95**

**Wine Pairing £65**

*Due to the nature of the tasting menu it is to be enjoyed by the full table and our last order time for the kitchen is 8pm. As the menu is very much bespoke and individual we may not be able to cater for all dietary needs when choosing this menu.*