

**Vegetarian Six Course
Tasting Menu**
£69.00pp
Pairing Wine Selection £39.00 p.p.

Amuse-bouche

*Baron De Mark Gobbilard Champagne (125ml)
the perfect way to start any evening*

Carrot & Coriander Salad

With Nori Seaweed
Picpoul de Pinet 2018
A well rounded and fruity wine to savour

Trio Chilled Asparagus

Pinot Grigio; 2018
Will play the sharp green aromatics of the asparagus

Chef's Home Made Sorbet

Wild Mushroom & Tarragon Risotto

Finished with White Truffle Oil & Parmesan Crisp
Chardonnay; 2018
*A nice oaky wine to go with the strong mushroom flavour and
The creaminess of the risotto*

**Banoffee Pie,
Sticky Toffee Pudding, Banana Cremoux, Chocolate,
Toffee Sauce**

Fine White Port
*The tropical hints from the white port will encourage the
banana taste from the pie.*