

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*

Charred Asparagus and Hollandaise
Pickled & Dehydrated Egg Yolk with Parmesan Cheese

*Tempranillo; Piedra del Rayo D.O.C 2014
A lush full bodied red*

Pea and Basil Panna Cotta

Cucumber Gel, Crispy Cracker
Pinot Gris ARA Single Estate 2017

Will compliment the freshness and the flavor of the panna cotta

Chef's Homemade Sorbet

Root Vegetable and Pearl Barley Pithivier
White Wine Cream and Truffle Oil

*Malbec/Pinotage; 2018
The Aromas of cherry and soft tannins create a beautiful
melt-in-the-mouth sensation*

Pear and Apple Blossom Tart

*Apple Prosecco Punch (25ml)
The fruity taste of the cocktail amplify the Pie's
Delicious flavors*