

December Short Tasting Menu – Meat Free



Table Snacks

Montgomery Cheddar Scone,

Caramelized Cauliflower Soup,
tempura cauliflower, chive, ricotta

'Rag and Bone' Riesling, Smalltown Vineyards, Eden Valley, South Australia

'Hash Brown',
warm tartare sauce, poached leeks, pickled cucumber
'Aiora' White, Moschopolis Winery, Thessaloniki, Greece

Wild Mushroom Pithivier,
yeasted celeriac puree, spinach, truffle cream
Barbera d'Asti, Conti Buneis, Castello del Poggio, Piedmont

or

Char Siu Cauliflower 'steak',
wild rice, peanut and lime slaw, spring onion
Albarino 'Raxeira', Bodegas Casa Monte Pio, Salnés Valley, Rias Baixas, Spain

Barkham Blue,
pickled walnut, sage, apple

Almond and Vanilla Rice pudding,
Poached Rhubarb, Marcona Almonds, 'honeycomb'
Coteaux du Layon Beaulieu, Les Rouannières, Château de Pierre Bise, Anjou, France

or

Thackerays Christmas Pudding,
berry compote, calvados custard
Pedro Ximénez 'El Candado', Valdespino, Jerez, Spain

48 pp

38 pp for our suggested wine pairing

**the tasting menu is for the whole table
available 12.00 – 1.30 & dinner 6.30 – 8.30 | Wednesday – Friday**