



Baked watermelon, sumac tapioca, raspberry vinegar  
Carrot, lemon curd, gochujang  
Cheese doughnut  
Tomato & black olive

*Rathfinny, Classic Cuveé 2017, Sussex, United Kingdom*

### **Dumpling**

Vegetable dumpling, miso glaze, kohlrabi broth  
*Evolution No. 23, Sokol Blosser, White Blend, NV, Oregon, USA*

### **Carrot**

Chantenay carrots, pickled trompets, ginger bread, yeast  
*Artelium, Pinot Gris, 2020, Sussex, England*

### **Artichoke**

Pot roast artichoke, watercress & white bean, crispy asparagus, tofu  
*Gallina de Piel Ikigall, Xarel-lo, Malvasia & Muscat Blend, 2019, Spain*

### **Aubergine**

Pressed aubergine, tenderstem broccoli, lemon curd, poppyseed  
*Opposites Attract Episode 32, Liberator Wines, Shiraz Blend, 2019, South Africa*

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### **Cheese Selection** [£15 supplement]

Cheese selection, apple turnover, crackers, grapes

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### **Tonka**

Tonka bean pannacotta, chicory compote, pumpkin seed oil

### **Chocolate**

Caramel chocolate cremeaux, celeriac ice cream, celeriac crisp  
*Cline Cellars, Late Harvest Mourvèdre, 2017, Sonoma, USA*

## **Signature Menu - £80**

Wine Flight - £65 | Cocktail Pairing - £65 | Non-Alcoholic Pairing - £45



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Tomato & black olive

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### **Mushroom**

Miso enoki mushroom, egg yolk, cured celeriac, parmesan  
*Rag & Bone, Maggie Estate, Riesling, 2021, Clare Valley, Australia*

### **Dumpling**

Vegetable dumpling, miso glaze, kohlrabi broth  
*Evolution No. 23, Sokol Blosser, White Blend, NV, Oregon, USA*

### **Sweet Potato**

Roasted sweet potato, roasted banana, lemongrass cream, sesame cracker  
*Bricco Ciliegie, Giovanni Almondo, Arneis, 2020, Piemonte, Italy*

### **Carrot**

Chantenay carrots, pickled trompets, ginger bread, yeast  
*Artelium, Pinot Gris, 2020, Sussex, England*

### **Artichoke**

Pot roast artichoke, watercress & white bean, crispy asparagus, tofu  
*Gallina de Piel Ikigall, Xarel-lo, Malvasia & Muscat Blend, 2019, Spain*

### **Aubergine**

Pressed aubergine, tenderstem broccoli, lemon curd, poppyseed  
*Opposites Attract Episode 32, Liberator Wines, Shiraz Blend, 2019, South Africa*

### **Tonka**

Tonka bean pannacotta, chicory compote, pumpkin seed oil

### **Chocolate**

Caramel chocolate cremeaux, celeriac ice cream, celeriac crisp  
*Cline Cellars, Late Harvest Mourvèdre, 2017, Sonoma, USA*

## **Heritage Menu - £90**

Wine Flight - £75 | Cocktail Pairing - £75 | Non-Alcoholic Pairing - £55