



## SAMPLE VEGETARIAN TASTING MENU

### **Nut Tree breads**

Grant Harrington butter, Ampersand dairy, Bicester

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### **Jerusalem artichoke soup**

milk foam, curry oil, croutons, chives

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### **Tart of lightly pickled red cabbage & beetroot**

horseradish ice cream

**Classic Wine Flight:** Villa Wolf Pinot Noir rosé, Pfalz, Germany, 2024

**Prestige Wine Flight:** Domaine Daulny, Sancerre Rosé, Loire Valley, France, 2023

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### **Twice baked Cashel blue cheese souffle**

walnut, mustard sauce

**Classic Wine Flight:** Lawson's Dry Hills Riesling, New Zealand, 2019

**Prestige Wine Flight:** Preamble Rose, Oxfordshire, England, 2018

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### **Pearl barley 'risotto'**

king oyster mushroom, truffle

**Classic Wine Flight:** Dancing Flame, Valle de Leyda, Chile, 2022

**Prestige Wine Flight:** Domaine Tollot-Beaut, Chorey-Les-Beaune, Burgundy, France, 2022

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### **Chocolate egg**

chocolate mousse, salted caramel, praline crème

**Prestige Wine Flight:** Recioto della Valpolicella, Italy, 2019

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### **Passionfruit souffle**

passionfruit sorbet, coconut rum custard

**Classic Wine Flight:** Jurançon, Uroulat, France, 2023

**Prestige Wine Flight:** Tokaji, Late Harvest, Hungary, 2011

**Lunch £105pp Dinner £125pp**

Additional £75 per person for accompanying **Classic Wine Flight**

£135 for accompanying **Prestige Wine Flight**

**We do use nuts, gluten, dairy and other allergens**

**If you have any dietary requirements you must make us aware before ordering**

10% optional service charge will be added to all parties of 6 or more