



VEGAN LUNCH TASTING

£80

Wine Pairing £35

Carrot and Kale Tartlet

Sourdough Bread and Summer Herb Pesto

Courgette and Basil Soup

Gardet Brut Réserve Premier Cru N.V. - Chigny-les-Roses, Champagne N.V.

Hispi Cabbage, Chanterelle, Beer and Onion

Jonty's Duck, Avondale, Paarl, South Africa 2022

Squash, Buckwheat, Smoked Almond, Sorrel

Cabernet Franc 'Les Argelières', Marilyn Lasserre, Languedoc, France 2023

Plum, Fig Leaf and Woodruff

Elysium Black Muscat, Andrew Quady, California, USA N.V.

Blackcurrant Pate de Fruit

Please advise if you have any allergies.

A 10% discretionary gratuity will be added to your bill.
This is shared equally amongst all colleagues.



VEGAN LUNCH TASTING

£80

Low and No Drink Pairing £35

Carrot and Kale Tartlet

Sourdough Bread and Summer Herb Pesto

Courgette and Basil Soup

M&G

New London First Light, Lemon Juice, Handcrafted Plum Syrup, Wild Idol

Hispi Cabbage, Chanterelle, Beer and Onion

Pineapple Weed Kombucha,

Pineapple Weed Cordial, Yuzu Kombucha

Squash, Buckwheat, Smoked Almond, Sorrel

Sparkling Clementine

Clementine Shrub, Soda Water

Plum, Fig Leaf and Woodruff

The Blonde Bombshell

Blend of Teas and Seasonal Herbs, Zest of Lemon, Elderflower Cordial

Blackcurrant Pate de Fruit

Please advise if you have any allergies.

A 10% discretionary gratuity will be added to your bill.

This is shared equally amongst all colleagues.



VEGAN TASTING

£95

Wine Pairing £45

Carrot and Kale Tartlet

Buckwheat, Broad Bean, Watercress and Radish

Gardet Brut Réserve Premier Cru N.V. - Chigny-les-Roses, Champagne N.V.

Sourdough Bread and Summer Herb Pesto

Courgette and Basil Soup

Leeks, Wild Herbs, Hazelnut, Pear

Sauvignon Blanc, Kuki, Marlborough, New Zealand 2024

Hispi Cabbage, Chanterelle, Beer and Onion

Jonty's Duck, Avondale, Paarl, South Africa 2022

Squash, Buckwheat, Smoked Almond, Sorrel

Cabernet Franc 'Les Argelières', Marilyn Lasserre, Languedoc, France 2023

Green Strawberry and Marigold

Plums, Fig Leaf and Woodruff

Elysium Black Muscat, Andrew Quady, California, USA N.V.

Blackcurrant Pate de Fruit

Please advise if you have any allergies.

A 10% discretionary gratuity will be added to your bill.
This is shared equally amongst all colleagues.



VEGAN TASTING

£95

Low and No Drink Pairing £42

Carrot and Kale Tartlet

Buckwheat, Broad Bean, Watercress and Radish

M&G

New London First Light, Lemon Juice, Handcrafted Plum Syrup, Wild Idol

Sourdough Bread and Summer Herb Pesto

Courgette and Basil Soup

Leeks, Wild Herbs, Hazelnut, Pear

The GDCT

New London Light Midnight Sun, Apple Juice, Lime Juice, Gomme Syrup, Mint

Hispi Cabbage, Chanterelle, Beer and Onion

Pineapple Weed Kombucha,

Pineapple Weed Cordial, Yuzu Kombucha

Squash, Buckwheat, Smoked Almond, Sorrel

Sparkling Clementine

Clementine Shrub, Soda Water

Green Strawberry and Marigold

Plums, Fig Leaf and Woodruff

The Blonde Bombshell

Blend of Teas and Seasonal Herbs, Zest of Lemon, Elderflower Cordial

Blackcurrant Pate de Fruit

Please advise if you have any allergies.

A 10% discretionary gratuity will be added to your bill.

This is shared equally amongst all colleagues.