



## Vegetarian Tasting Menu Sample

Our signature seaweed and olive oil miniature loaf

### **V U L S C O M B E**

Goats cheese - celeriac - granny smith - chive - pickled mustard - ( gf )  
Akashi, Tai Sake Tokubetsu, Honjozo

### **N E W F O R E S T**

Wild mushroom - crumpet - parsnip - summer truffle - parmesan  
Adobe Gewurtztraminer reserve, Organic , Chile, 2016

### **S T . E W E**

Crispy egg - peas - asparagus - herb sauce - cashew nut  
Bacchus, Polgoon, England, 2017

### **T H E L I Z A R D**

Tempura - courgette flower - aubergine - miso - shemeji - chard - ginger  
Navajas Rioja, Reserva tinto, Spain, 2011

### **H O U S E L B A Y**

Baked Alaska - passionfruit - saffron cake - clotted cream  
Tarquins gin, apricot & lemon iced tea

Coffee and petit fours

Five course tasting menu £65 With matched wines £100

The tasting menu must be ordered by the whole table.  
Please inform a member of staff of any intolerances or allergies.

