

**TASTING EXPERIENCE £79**

**WINE PAIRING £70**

Until 21:00



**Amuse bouche**

*Gluten, Sulphites*

**Pumpkin Soup with Golden Croutons**

*Gluten*

**Lentil salad & Carta di Musica**

*Gluten, Sulphites*

**Winter truffle Tagliatelle with Chestnut Wild Mushrooms**

*Gluten*

**Potato Steak, Baby Carrots with Brussels Sprouts & Onion**

*Sulphites*

**Soft Chocolate Cake, Quince Compote & Sorbet**

*Nuts, Soya*

2 COURSE VEGAN MENU £55  
3 COURSE VEGAN MENU £65  
VEGAN TASTING EXPERIENCE £79



## STARTERS

Pumpkin Soup with Golden Croutons *Gluten*

Lentil Salad with Melba Toast *Gluten, Sulphites*

Roasted Beetroot with Toasted Seeds Crumble *Sesame, Sulphites*

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## MAINS

Winter truffle Tagliatelle with Chestnut Wild Mushrooms  
*Gluten*

Potato Steak, Baby Carrots with Brussels Sprouts & Onion  
*Sulphites*

Vegetable Gyoza with Wasabi & Citrus Dressing *Gluten, Mustard, Sesame, Soya, Sulphites*

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## DESSERTS

Selection of Homemade Sorbets

Fresh Fruit Salad

Soft Chocolate Cake & Raspberry Sorbet *Nuts, Soya*

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## SIDES

Roasted pumpkin **8.50** *Sulphites*

homemade chips & ketchup **9.00** *Sulphites*