

5 Course Tasting Menu (V) £45 | Add Matching Wine £35

Sourdough, Fontina Custard, Aged Balsamic  
Artichoke Fritti, Ricotta, Fig, Rosemary Jam

*Fidora Organic Prosecco, Veneto Italy*

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Hen of the Woods, Lemongrass Curry, Lime Leaf,  
Pumpkin Seeds, Thai Basil

*Altanza Sauvignon Blanc, Rioja, Spain*

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Aubergine Parm Cappellacci, Sage, Slow Cooked Tomato

*Feudo Arancio Nero D'Avola, Sicily, Italy*

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Delica Pumpkin, Truffle, Pickled Girolles,  
Cavolo Nero, Walnut Pesto

*Roche-Audran, Côtes du Rhône Blanc, France*

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Tonka Bean Custard, Raspberry Sorbet, Fermented Berries

*Domaine de Valcros, Grenache Noir, Banyuls, France*