



Vice and Virtue
Sample Vegetarian Tasting Menu
- £65 Per Guest -

Classic Drinks Pairing - An Additional £55 Pounds Per Guest
Great wines and cocktails that have been selected to pair with our menu

Signature Drinks Pairing - An Additional £100 Per Guest
Fine wines and cocktails that our team have selected as exclusive matches to our menu

Cauliflower Falafel - Wild Garlic
Madeleine - Lingonberry, Shiitake
Jerusalem Artichoke - English Truffle, Pennybun
Aimery Cremant de Limoux Brut
Dom Perignon 2009

Local White Asparagus - Egg Jam, Juniper
Sauvignon Blanc, Silver Lake, Marlborough
Chardonnay, Petit Chablis, Domaine Millet, Burgundy

Tandoori Carrot - Masala, Wild Rice, Mango
Ungava Gin & Elderflower Tonic
Manzanilla, Jerez

Orzo - Parmesan, Shiitake
Tokaj Furmint, Hungary
Syrah/Grenache/Cinsault/Mourverde, Cotes du Provence

Beetroot Cooked in Charcoal- Violet Mustard, Fermented Cabbage, Wakame
Shiraz/Grenache, Hancock & Hancock, McLaren Vale
Ingenuity Italian Blend, Nederburg

Watermelon - Liquorice, Cress

Local Goat's Milk - Strawberry, Shio Kombu, Caramel
Green Fig Leaf Liqueur

Thai Red Curry - Coconut, Alfonso Mango, Cardamom
Arazmis Late Harvest Sauvignon Blanc
Recioto Della Valpolicella

Cheese Board £15

There's always room for cheese? A selection of three artisan cheeses, served with biscuits, chutney and accompaniments