

## Vegan tasting menu

Seasonal soup, sourdough, Dorset sea salted 'butter'

*Wine Pairing - Blood peach bellini*

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Coconut cheese toastie, caramelized walnuts, Chequers brown sauce

*Wine Pairing –Pinot Grigio Kaltern Alto Adige 2017*

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Tempura of seasonal herbs and vegetables, with summer harvest pickles

*Wine pairing – Macon-Villages chardonnay 2017*

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Charred white asparagus, pine needle dressing, oyster leaf, orzo, pine nuts

*Wine Pairing - Chateau Peybonhomme biodynamic, France 2016*

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Market mushroom steamed pudding, charred leek broth, onion petals, black truffle

*Wine Pairing - Pinot Noir Long Barn Napa Valley 2016*

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Local Sloe gin and tonic granita

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Amedei dark chocolate, coconut rum gel, pineapple sorbet

*Wine pairing - Tokaji Aszu 5 Puttonyos, 2008*

Seven Courses at £45 per person

Wine pairing for six courses at £35 per person

*A discretionary 10% service charge will be added on tables of 6 or more*

*All gratuities and service charge go directly to the staff*