

provender

Please note From 29th December to 1st January 2022 we will be serving only Tasting menu.
A la Carte & Set menu will not be available

Vegetarian tasting menu

Sourdough bloomer & Maldon sea salted butter 4

Kalamata & gordal olives 5

Canapés

Crispy panko curry ball, lime leaf & lemongrass vegan mayo

Wild mushroom pate, pickled mushroom with chestnuts on a sourdough crouton

Beetroot macaroon with vegan feta mousse

Riondo Prosecco, Brut, Italy. Fresh, harmonious and fruity with note of Wisteria

Meyer - Fonne, Blanc De Blancs, France, extra brut

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Jerusalem artichoke cappuccino, truffle croutons & chive oil

Viognier, Domaine de Vedilhan, France Zesty, orange blossom & orange peel. Crisp & dry

Chablis, Domaine de Vauroux, France. Citrus fruit, well balanced acidity, refreshing minerality

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Oyster mushroom tempura, roasted cauliflower, seaweed baby potatoes, ponzu tamari sauce

Albarino, Alba Vega, Rias Baixas, Spain. Clean, bright, fresh and intense aromas of fruit and flower

Muscadet, Tradition Domaine De La Combe, France. Crisp & dry

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Shio Koji braised celeriac, salt baked purple carrots & baby beetroots, miso mushroom caramel

Primitivo, Mucchietto, IGT Del Salento, Italy. Organic, fresh blackberry and cherry, palate is well balanced between the soft tannins and gentle acidity

Lussac - Saint - Emillion 2012, Chateau- Bordeaux, France. Full palate, ripe and soft black fruit, long finish

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Blood orange & grapefruit granita, Madagascan vanilla ice cream, lemon thyme oil

Eradus, Sticky Mickey, New Zealand

Sybille Kuntz Riesling 'Scharz' Auslese, Germany. Classic old Riesling characteristics, rich and complex on the palate, flavours of orange peel, tangerine & dried apricot

-Smoked Lancashire, Baron Bigod, Lanark Blue, Cora Linn, Elrich log,
Spiced pear chutney, oat cakes, celery & apple

3 or 5 - 11.5/15

£45 per person

Wine flight £25

Special wine flight £35

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