



## WINTER TASTER MENU

*Vegetarian*

*\*Wine flight pairings*

### AMUSE-BOUCHE

*Soup of celeriac*

*truffle, apple*

*(\*Da Luca Prosecco, Italy, 125ml)*

### STARTER

*Leek terrine, quince mustard,*

*leek ash coated quince,*

*tapioca crisps*

### FIRST

*Olive cappelletti,*

*spinach, wild mushroom, tomato*

*(\*Dashwood Pinot Gris, New Zealand, 125ml)*

### MAIN

*Roasted cauliflower*

*pickled oyster mushrooms, black garlic, nori*

*(\*Malbrontes Malbec, Argentina, 125ml)*

### DESSERT

*Chocolate namelaka*

*poached pear, pink peppercorn*

*(\*Rutherglen Muscat, Australia, 50ml)*

### WINE FLIGHT 20 pp

*Allergen information is available &  
A 10% service charge may be added to your bill*