

MARCUS

TREDWELLS

WAREING

PLANTED TASTING MENU

£35 PER PERSON

MATCHING PLANT-BASED WINES £25

Parsnip & coconut soup

2016 Dao Vinho Branco, Alvaro Castro, Dao, Portugal, Bical Dominant

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Salt baked carrots, pine nut crumb, freekeh, roasted garlic aioli

2016 Riesling Kabinett Trocken, Schloss Vollrads, Rheingau, Germany

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Jerusalem artichoke, Puy lentils, Zhoug, spiced prune

Tempura calçots, romesco

2016 Marche Sangiovese IGT, Fiorano, Marche, Italy

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Apple meringue pie

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Warm pear and ginger cake, pine nut crème, rosemary

2013 Tokaji, Ma'd Winery, Tokaji, Hungary, Furmint

WHITE WINE

2015 Dao Vinho Branco, Alvaro Castro, Dao, Portugal Bical dominant ^{V, P-B}	£36
2015 Pinot Grigio, Gasper, Brda, Slovenia Pinot Grigio ^{V, P-B, S, C}	£42
2015 Seresin Sauvignon Blanc, Marlborough, New Zealand Sauvignon Blanc ^{V, P-B, O, B}	£49
2014 Torbreck Woodcutters Semillon, Torbreck, Barossa Valley, Australia Semillon ^{V, P-B}	£52
2015 Riesling Kabinett Trocken, Schloss Vollrads, Rheingau, Germany Riesling ^{V, P-B, S}	£58

RED WINE

2015 Merayo Mencia, Bodegas Merayo, Bierzo, Spain Mencia ^{V, P-B}	£35
2014 Leah Pinot Noir, Seresin, Marlborough, New Zealand Pinot Noir ^{V, P-B, O, B}	£59
2015 Twelve Volts, 4 Kilos, VdT Mallorca, Spain Callet, Cabernet Sauvignon and Syrah ^{V, P-B, O, B}	£63

PLANT-BASED COCKTAILS

Garden Martini 'Garden 108' Seedlip, cucumber, olive, mint, lemon	£11
Spicepairs Pear, 'Spice 94' Seedlip, lemon, rosemary	£11
Apple of my eye Lapsang Souchong tea & molasses syrup, 'Spice 94', apple, aquafaba	£9.5
Chef Chantelle's kick-ass kombucha	£4.5