

Klose & Soan

Sunday 10th March 2024

Snacks

Panisse, Fermented Chili & Grana Padano (v/ng)	each 2.5
Gordal Olives (vg/ng)	4
Smoked Almonds (vg/ng)	4

£35 - 3 courses

To begin

Blood Orange, Radicchio, Monks Beard & Sheep's Ricotta Salad,
Toasted Crumbs (vgo)
With House Focaccia

To Follow

Beef Tri Tip, Balsamic Roasted Shallots, Wild Garlic Butter

Or

Pot Roast Cauliflower Steak, Pickled Walnut & Wild Garlic Salsa (vg)

Served with Dauphinoise Potatoes, Glazed Sandy Carrots, Cornish Spring Greens & Gravy

To finish

Poached Rhubarb, Vanilla Cream & Hazelnut Crumb (vgo)

(vgo): vegan option available

Digestif

Château de Laubade, Bas Armagnac VSOP	5
Dolce Musa, Szóló, Tokaj, Hungary, 2021	7.5
Blue Aurora 'Blueberry Ice Wine', Northamptonshire, UK 2022	8.1
Calem Fine Ruby Port, Portugal	5
NIKKA Days Whisky, Japan	5

*Please inform us of any allergies or intolerances - v vegetarian / vg vegan / ng no gluten
A 12.5% service charge will be added to your bill - Please note we are card only*