

**20.
STORIES**

Veganuary Menu

Heritage baby beetroot & horseradish tarte fine

Truffle arancini

NV Crémant d'Alsace, Sans Souffre, Domaine Klur, Alsace, France

Starter -

Harissa & peanut crusted aubergine, quinoa & citrus salad, whipped coconut

2018 Tempranillo Blanco, Finca Manzanos, Bodegas Manzanos, Rioja, Spain

Main -

Roasted Jerusalem artichoke, black winter truffle, pickled salsify, rapeseed

2017 Petite Arvine, DOC, La Crotta di Vegneron, Val d'Aosta, Italy

Dessert -

Hot chocolate pudding, cinnamon shortbread & amaretto poached pear

2014 Malamado Malbec Liqueur Wine, Mendoza, Familia Zuccardi, Zuccardi, Mene doza, Argentina

Alliance Wine 
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