

VEGETARIAN TASTING MENU

TO BE TAKEN BY THE ENTIRE TABLE

BURNT CUCUMBER WITH TOKYO TURNIP,
HORSERADISH AND COASTAL HERBS



SALAD OF SMOKED WHITE BEETROOT WITH SALSIFY,
ORGANIC CURD, HAZELNUT PRALINE AND PEAR



ROAST WINTER CAULIFLOWER WITH WHEY CHEESE,
CHESTNUTS AND BLACK TRUFFLE



SLOW COOKED BANTAM EGG WITH MONTGOMERY CHEDDAR CREAM,
MELTED ONION, PÉRIGORD TRUFFLE AND AGED COMTÉ ON TOAST



HAND CUT EGG YOLK CAMPANELLE WITH 36 MONTH AGED PARMESAN
(OPTIONAL £20.00 SUPPLEMENT FOR PÉRIGORD TRUFFLE)



ROAST GNOCCHI WITH WINTER VEGETABLES, PARSLEY ROOT PURÉE,
PICKLED WALNUTS AND TURNIP



WINTER BEAUFORT WITH PICKLED WALNUT AND HONEYCOMB



YORKSHIRE RHUBARB AND VANILLA FOOL



MEDJOL DATE SOUFFLÉ WITH SALUSTIANA ORANGE ICE CREAM AND SALTED TOFFEE

£115.00 PER PERSON
£185.00 WITH WINES