

7 COURSE VEGETARIAN TASTING MENU £79

SPRING 2023

Amuse Bouche

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Handmade Breads with Flavoured Butters প্ৰস্কৃত্যক

Beetroot Tartare,

Multi Seeded Cracker, Pickled Onion Rings

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Goats Cheese Croquette,

Tomato Fondue

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Textures of Butternut Squash,

Pan Fried Tofu

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Lentil & Spelt Dahl,

Potato Samosas, Cauliflower and Onion Bhaji, Minted Yogurt

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Pre-dessert,

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Blood Orange Parfait,

Poached Forced Yorkshire Rhubarb, Homemade Granola

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Apple Crumble Soufflé,

Vanilla Crème Brûlée, Toffee Sauce

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Local Cheese Board (Supplement) 6/£19.50

Grapes, Celery, Biscuits, Rhubarb Chutney

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Coffee and Handmade Petite Fours

24 Hour Pre-Booking required for this menu All Guests on the table must participate

If you have any special dietary requirements including allergies please speak to your server before placing your order



