

# 7 COURSE VEGETARIAN TASTING MENU £79

#### SPRING 2023

#### Amuse Bouche

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Handmade Breads with Flavoured Butters

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#### 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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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



