



Vegetarian & Vegan (V) Menu

Vegetarian & Vegan (V) Menu

Soup V 7

Soup of the day

Melon 10

Pickled and roasted melon, pea velouté, yorkshire feta

Lettuce 9

Maple glazed cos lettuce, sheep's curd, pistachio, raspberry

Burger 14

Flat mushroom and halloumi, muhammara, fried egg

Salad V 9/14

Bulgar wheat, hummus, beetroot, olives, pomegranate, coriander, focaccia

Burrata 12

Burrata wrapped in kataifi pastry, heritage tomato and basil, toasted pine nuts

Tagliatelle V 9/17

Tomato and garlic, roasted courgettes, smoked aubergine

Tagine V 18

Red pepper and chickpea tagine, black quinoa with apricots and coriander

Puddings & Cheese

Strawberry 10

Sinnington strawberry shortcake, vanilla cream cheese, raw strawberry and rose water sorbet

Chocolate 10

Warm michel cluizel dark chocolate tart, blackcurrant leaf ice cream

Apricot 10

Apricots poached with garden lavender, sheep's curd, almond cake

Cheese 15

A selection of british and irish cheese from the trolley (DBB supplement 5)

Vegetarian tasting menu

65 per person

(DBB supplement 20)

55 suggested drink pairing

Lettuce

Maple glazed cos lettuce, sheep's curd, pistachio, raspberry

Montagny 'Le Clou' Domaine du Clos Salomon 2015. Burgundy, France

Melon

Pickled and roasted melon, pea veloute, yorkshire feta

Zero-G Grüner Veltliner 2017. Wagram, Austria

Artichokes

Charred globe artichokes, muhammara, candied walnuts

Conte della Vipera, Antinori 2015. Umbria, Italy

Tagine

Red pepper and chickpea tagine, black quinoa with apricots and coriander

Enira, Domaine Bassa Valley 2014. Ognianova, Bulgaria

Souffle

Gooseberry souffle, fresh ginger ice cream

Homemade gooseberry gin

Cheese

A selection of british and irish cheese from the trolley

Strawberries V 10

Marinated sinnington strawberries, raw strawberry and rose water sorbet

Apricot V 10

Warm apricots poached in garden lavender

Coffee or Tea 5

With petit fours