



Vegetarian & Vegan (V) Menu



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Soup of the day (v) 7

Cheese 9

Burrata, quince, candied walnuts, watercress

Salad 9/16

*Red cabbage, beetroot, black beans, pecans,
roasted red pepper, hummus (v)*

Mushrooms 12

*Sautéed wild mushrooms with dry sherry cream,
poached hen egg, sourdough toast*

Burger 14

*Halloumi, celeriac remoulade, fried egg, tamarind,
skinny fries*

Risotto 10/18

*Truffle and heritage cauliflower risotto, sage and onion,
keen's cheddar (v)*

Curry 19

*Spinach, sweetcorn and coconut curry,
oyster mushrooms, fried rice (v)*

Puddings & Cheese

Clafoutis 10

Plum clafoutis, star anise ice cream

Fig 10

Caramelised fig leaf cream, black fig and pecan salad

Chocolate and pear 11

*Poached hazel pear,
michel cluizel dark chocolate mousse, jasmine cream*

Pistachio and pineapple 10

*Warm pistachio and olive oil cake, mulled pineapple,
coconut and lemongrass sorbet (v)*

Cheese 15

*A selection of British and Irish cheese
(DBB supplement 5)*

Vegetarian tasting menu

Seven course 70 per person
(DBB supplement 25)

55 suggested drink pairing
or

Five course 50 per person
(DBB supplement 5)

40 suggested drink pairing

Amuse bouche

Cheese

*Burrata, quince, candied walnuts, watercress
Whispering angel, Cote de Provence, Fance*

Risotto

*Truffle and heritage cauliflower risotto, sage and onion
Oak aged Rioja blanco, Spain*

Mushrooms

*Fried wild mushrooms with lemon and pistachio,
roasted squash, egg yolk
Lismore chardonnay, South Africa*

Potato

*Pommes anna, caramelised chicory,
heritage beetroots, green herb emulsion
Howard's folly reserva, portugal*

Soufflé

*Pheasant orchard apple soufflé, cinnamon sugar,
brown butter ice cream
Noans La Tunella, Italy*

Cheese

*A selection of British and Irish cheese
Ferreira late bottled vintage port*

Coffee or Tea 5

With petit fours

