



Vegetarian & Vegan Menu



Vegetarian & Vegan (V) Menu

(v) dish can be made vegan

Soup 7

Soup of the day (v)

Salad 9/18

*Charred gem lettuce, sheep's curd,
raspberry, pistachio (v)*

Asparagus 9/18

*Warm buttered asparagus, black rye bread,
tarragon emulsion, radish (v)*

Gnocchi 10/20

Lemon gnocchi, broad beans, brown beech mushrooms

Linguine 12/20

Globe artichokes, green olives, Doddington's cheese (v)

Curry 20

*Chana masala, yoghurt and mint,
pickled onions, flat bread (v)*

Puddings & Cheese

Soufflé 13

*Forced Yorkshire rhubarb, fresh ginger ice cream
(DBB supplement 3)*

Tarte tatin 10

Mulled pineapple, sweet basil ice cream (v)

Affogato 8

Crème fraîche and vanilla ice cream, espresso

Sorbet 6

A selection of homemade fruit sorbets (v)

Cheese 12

Botton Creamery Summerfield cheese, damson jelly

Vegetarian Tasting Menu

Five course 50 per person

(DBB supplement 5)

40 suggested wine pairing

or

Seven course 70 per person

(DBB supplement 25)

55 suggested wine pairing

Appetiser

Flavoured breads and butters

Salad

*Charred gem lettuce, sheep's curd,
raspberry, pistachio*

Zero-G, Gruner veltliner, Wagram, Austria

Asparagus

*Warm buttered asparagus, black rye bread,
tarragon emulsion, radish*

Sancerre, La Croix Du Roy, Loire, France

Gnocchi

Lemon gnocchi, broad beans, brown beech mushrooms

**Lievlander, Chenin Blanc, Stellenbosch,
South Africa**

Curry

*Chana masala, yoghurt and mint,
pickled onions, flat bread*

**Saint Clair, Pinot Noir, Marlborough,
New Zealand**

Soufflé

*Forced Yorkshire rhubarb, fresh ginger ice cream
Noans La Tunella, Friuli Venezia Giulia, Italy*

Cheese

*Botton Creamery Summerfield cheese, damson jelly
Ferreira 10 year Old Tawny Port, Portugal*

Coffee or Tea 5

With petit fours

