



SAMPLE VEGETARIAN TASTING MENU | SPRING 2022

7 Courses | £75 per person (£30 DBB supplement) | £70 Drinks pairing

Please note that the Tasting Menu is also available at lunch time but must be booked in advance.

Cauliflower cheese

Cauliflower, Dale End cheddar whip, kitchen tobacco, black truffle

Asparagus

English asparagus bavarois, soft boiled quail's egg, legumes, Sinodun goats cheese, onion ash

Mushroom

Wild mushroom broth with celeriac noodles, pearl barley and woodland mushroom meatballs

Celeriac

Poached and roasted celeriac with salsify, confit garlic, chestnut, warm spiced perry

Risotto

Risotto of village wild garlic with ewes curd, salted cracked hazelnuts, artichoke bark

White chocolate

Single origin white chocolate and cep magnum, scorched honey, hazelnut praline, medjool date, thyme braised pear

Rhubarb Souffle

Rhubarb and ginger souffle, Crabbies poached Rhubarb, ginger snap crumb, ginger infused custard ice cream

Cheese

Selection of British and Irish farmhouse cheeses, traditional accompaniments
(£10 supplement per person)

A discretionary service charge of 10% is added to all bills