

Vegetarian Tasting Menu

Warm butternut,
goats cheese and Winter truffle tart

Caramelised cauliflower veloute,
chanterelle mushrooms, Parmesan gnocchi

Miso and ginger glazed hispi cabbage,
plum chutney

Jerusalem artichoke and ricotta ravioli,
purple sprouting, melted leeks, hazelnut pesto

A plate of local farmhouse cheeses,
crackers and chutney

Blackberry, yuzu and white chocolate 'Mess'

3 Courses - £87

Vegetarian Tasting Menu - £110

Wine Pairing - £95 / £145

A discretionary service charge of 12.5% will be added to your bill.