



VEGETARIAN

TO BEGIN

Heritage Tomatoes

Marinated, Basil Sorbet, Parmesan Tuile

Golden Cross Goat's Cheese Panna Cotta

Panna Cotta, Chicory Salad, Toasted Pinenuts, Chive Oil

Truffle Tart

Wild Mushroom, Truffle & Onion Tart, Lemon & Thyme Hollandaise

Salted Watermelon

Pink Grapefruit, Feta, Wild Flowers, Curry Oil

Yorkshire Blue Pithivier

Macerated Grapes, Puffed Wheat, Rocket Cress

Pumpkin Terrine

Mandarin Salad, Toasted Pumpkin, Pumpkin Oil and Sage Dressing

THE MAIN EVENT

Butternut Squash

Ravioli, Pumpkin Seeds, Pinenuts, Sage Oil

Ricotta Gnocchi

Marinated Artichokes, Wood Sorrel, Black Olives

Roasted Stuffed Piedmont Pepper

Ratatouille, Halloumi, Basil, Polenta

Spicy Tomato, Lentil Cassoulet

Caramelised Sweet Potato, Braised Baby Gem, Pomegranate Dressing, Portobello Mushroom

Puy Lentil Wellington

Wilted Spinach, Aubergine Puree, Roast Garlic

Pithivier

Creamy Blue Cheese, Watercress, Wild Forest Mushrooms Pithivier, Brussel Sprout Tops, Chestnuts, Truffle & Mushroom Jus

Jerusalem Artichoke Soufflé

Creamy Blue

For those with special dietary requirements or allergies, who may wish to know about the food or drink ingredients used, please ask

All prices stated exclude VAT