

VEGETARIAN MENU

All menus start with a selection of snacks

All menus are subject to change due to seasonality and availability of produce

We are happy to change dishes for allergies and dietary requirements

3 COURSES £35

Wensleydale, Cambridgeshire tender stem broccoli and duck egg	Roasted rosscof onion, white asparagus and smoked cheddar mash	Chocolate, pear and hazelnut
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5 COURSES £50

Wensleydale, Cambridgeshire tender stem broccoli and duck egg	Mushroom, pearl barley and mustard	Roasted rosscof onion, white asparagus and smoked cheddar mash	Prévost honey, lime and olive	Chocolate, pear and hazelnut
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9 COURSES £75

Wensleydale, Cambridgeshire tender stem broccoli and duck egg	Mushroom, pearl barley and mustard	Salt baked sand carrot, ewes curd, walnuts and herbs	Celeriac, nasturtium, cucumber and Crab apple	Artichoke, Leek, potato and truffle
Roasted rosscof onion, white asparagus and smoked cheddar mash	Prévost honey, lime and olive	Glenmorangie lasanta whisky ice cream, toasted oats and blackberries	Chocolate, pear and hazelnut	

CHEESE BOARD £12

Six British artisan cheeses, quince jelly, biscuits and homemade chutney

FLIGHT OF WINE

Flight of wine, carefully selected to complement your dishes

3 courses £25.50, 5 courses £45, 9 courses £75