

## **Evening Vegetarian**

£120

### **Snacks**

Asparagus tart  
Damson marmite & truffle gougère

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Cauliflower, caper

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Hen of the Wood, rosti, wild garlic

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BBQ carrot, sea buckthorn, tahini yoghurt, malt crumb

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Sourdough, butter

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Confit beechwood farm egg, pickled kohlrabi, vadouvan sauce, puffed rice

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Black garlic potato terrine, new season asparagus, hen of the wood

### **Cheese Course**

***Supplement £20 – for two to share***

Harrogate Blue, caramelised apple, 'Waldorf' salad, lavash

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Apple & rhubarb crumble, vanilla custard

### **Dessert**

Chamomile parfait, All Angels poached rhubarb, meringue, bee pollen

**or**

Warm chocolate mousse, hazelnut, buttermilk, jerusalem artichoke