

# Vegetarian Tasting Menu

£70 per person

## Amuse bouche



## Bread

*Home-made sourdough & onion brioche roll,  
winter truffle flavoured butter*



## Curried parsnip & apple soup

*Pickled Granny Smith, truffle & Parmesan  
toasted brioche soldier*



## Squash & ricotta raviolo

*Celeriac cream, pickled pears, toasted hazelnut,  
sage crisp*



## Beetroot & goat's cheese tart

*Golden, candy & red beetroot, spiced chutney,  
whipped Rosary Ash goat's cheese*



**Wild mushrooms & kale pithivier**

*Butter-poached charred leeks, Roscoff onion,  
curried tomato & butter sauce, caramelised chestnuts*



**Granny Smith**

*Giffard sour apple liqueur sorbet, plum granita,  
mulled winter fruits, fresh lemon zest*



**Chocolate & rosemary namelaka**

*Valrhona rosemary mousse, tonka namelaka,  
chocolate crunch*



**Tea or coffee & petits fours**

Some dishes may contain or come into contact with allergens.

Please notify us of any allergies or dietary requirements.

If you are staying with us on a dinner, bed & breakfast rate, spend up to £40 per person on food, including tea or coffee. Additional spend will be shown on your invoice as a supplementary food charge.

