

Vegetarian Tasting Menu

Amuse bouche



Bread (g*)(d)(sd)

Home-made sourdough & seeded crispy lavash, smoked paprika & herb butter



The real onion bhaji (g*)(mu)(sd)

Red & spring onion, chive & leek bhaji, tamarind ketchup



Jackfruit keema pav (c)(e)(g*)(d)(mu)(sd)

Lightly-spiced pulled jackfruit, mint & coriander chutney, butter brioche, sweet yoghurt, sourdough crumb



Beetroot & goat's cheese tart (g*)(d)(mu)(sd)

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



Wild garlic, spinach & ricotta agnolotti

(c)(e)(g)(d)(n)(sd)

Sweet pea & broad bean velouté, pesto dressing, toasted pine nuts, Parmigiano Reggiano



Lemon yuzu frost (sd)

Lemon sorbet, lichiko Japanese liqueur & yuzu granita, basil tuile



Valrhona Ivoire white chocolate & rhubarb

(g)(e)(d)

Lychee & rose sorbet



Tea or coffee & petits fours (e)(d)(n)(sd)

(c) Contains celery, (cr) Contains crustaceans, (d) Contains dairy/milk, (e) Contains egg, (f) Contains fish, (g) Contains gluten, (g*) Can be made without gluten, (l) Contains lupin, (d) Contains molluscs, (mu) Contains mustard, (n) Contains nuts, (p) Contains peanuts, (pb) Plant based, (s) Contains soya, (sd) Contains sulphur dioxide, (se) Contains sesame seeds, (v) Vegetarian

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