

# Vegetarian Tasting Menu

£70 per person

## Amuse bouche



## Bread

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



## The real onion bhaji

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



## Jackfruit keema pav

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



## Beetroot & goat's cheese tart

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



**Wild garlic, spinach & ricotta agnolotti**

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



**Lemon yuzu frost**

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



**Valrhona Ivoire white chocolate & rhubarb**

*Lychee & rose sorbet*



**Tea or coffee & petits fours**

Some dishes may contain or come into contact with allergens.  
Please notify us of any allergies or dietary requirements, for full  
allergen information, please scan the QR code.

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

