



VEGETARIAN À LA CARTE MENU

STARTERS

Dressed Heirloom Tomatoes

compressed cucumber, tomato jelly, young herbs
chilled tomato water

Potato Gnocchi

parsley puree, young courgettes, roast garlic veloute

Young Vegetable Salad

bitter leaves, goats cheese royale, mushroom dressing

MAINS

Wild Mushroom and Artichoke Ragout

fresh pasta, cep mousse, summer truffle, madeira jelly

Smoked Butter Risotto

black trompettes, belper knolle cheese, parmesan veloute

Slow Cooked Duck Egg

herb spatzle, leek hearts, grilled cauliflower
polonaise dressing

DESSERTS

Honeycomb Rice Pudding

poached williams pear, yoghurt, cinnamon custard

Tiramisu

espresso ice cream, cocoa tuille, coffee crumble

Lemon Cheese Cake

port jelly, candied walnuts, poached apple, celery sorbet

Toasted Marshmallow

poached rhubarb, confit lemon, lemon sorbet

Selection of British and French Cheeses

3 courses £45 per person

A **discretionary** 12.5% service charge is added to your final bill
*We are committed to the Code of Best Practice on Service Charges
and they are shared amongst employees*