



VEGETARIAN TASTING MENU

Smoked Butter Risotto

black trumpette, belper knolle cheese, parmesan veloute

Young Vegetable Salad

bitter leaves, goats cheese royale, mushroom dressing

Herb Spatzle

new season carrots, confit egg yolk, fresh almond

Wild Mushroom and Artichoke Ragout

fresh pasta, cep mousse, summer truffle, madeira jelly

Selection of English and French Cheeses

Honeycomb Rice Pudding

poached williams pear, yoghurt, cinnamon custard

£60 per person

£110 with paired wine

Only available for the whole table