

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

