



## VEGETARIAN MENU

English heritage tomato salad, goats curd, almond & fennel 13.50  
*Dairy, almonds*

Chilled spring pea velouté, mint 13.50  
*Egg*

Copper Maran poached egg, wild mushroom, brioche, truffle emulsion 14.00  
*Dairy, gluten, egg*

Warm root vegetable salad, juniper 13.50/17.50  
*Egg, sulphur dioxide*

Crapaudine beetroot risotto, Colston Bassett Stilton,  
walnuts & horseradish 14.50/21.00  
*Walnuts, dairy*

Baby violet artichoke salad, parmesan, almonds and crosnes 14.00  
*Nuts, almonds*

Caesar salad, aged Parmesan, croutons 12.00/16.00  
*Fish, dairy, gluten, sulphur dioxide*

Salt baked celeriac, wild mushrooms and winter truffle beurre blanc 17.00  
*Dairy*

Gnocchi with aged parmesan velouté, morels mushrooms,  
almonds and broccoli 21.50  
*Gluten, egg, dairy, almonds*

## SIDES

Chips 5.00 • Pomme puré 5.00 • Creamed polenta 5.00  
Warm green kale 3.50 • Mixed salad leaves 3.50  
Caesar salad 5.50