VEGETARIAN FEASTING MENU

£55 PER PERSON SERVED TO SHARE

FOR THE TABLE

ROLLED OAT SODA BREAD cultured butter (v)

CHEESE & ONION CROQUETTES mustard mayo (v, gf)

WILD GARLIC & SPELT RISOTTO Montgomery's Cheddar, pumpkin seeds (v)

HERITAGE TOMATO & RHUBARB SALAD radish, hot honey & mint dressing (v, gf)

> WOODFIRED LEEKS almond ricotta, caramelised pecans (pb, gf)

## MAIN COURSE

TRUFFLE & "BURRATA" RAVIOLI hazelnut, lemon, parsley (pb)

## CHEESE COURSE

CHEESE & CHIVE RAREBIT toasted muffin, pickled onions (v) DESSERT

V I E N N E S S A dark chocolate sponge, Chantilly, chocolate sauce (pb)

All prices include VAT. A discretionary 13.5% service charge will be added to your bill.

Please let us know if you have any allergies or dietary requirements. We do our best to adapt our dishes to accommodate dietary needs. However, items may be exposed to traces of allergens during preparation.

(v) Vegetarian (pb) Plant-based (gf) Gluten Free