

VEGETARIAN TASTING MENU

chiltern black beer bread
whipped butter with bee pollen

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amuse

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goats curd

heritage carrots, sea beet, tarragon dressing
carrot and star anise puree

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roasted salsify

truffle crème fraiche, toasted hazelnut

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parsley root risotto *

lancashire bomb cheese

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pickled crapaudine beetroot

roasted red onion, red cabbage puree,
sage nut butter, flowering sprouts and crisp sage

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pear raisin crisp ravioli

roast parsnip, raisin puree, kale, charred pear,
pear reduction

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vacherin cheese *

quince compote, spruce powder, fruit bread

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rum glazed pineapple

candied red chilli, pistachio pastry cream, chilly whey meringue,
szechuan pepper ice-cream

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dark chocolate ganache

griottine cherries, buttermilk ice-cream, salt caramel, chocolate ricciarelli

£60.00 for 6 courses ~ £55.00 wine flight

***£80.00 for eight courses ~ £70.00 wine flight**

coffee or tea infusion, petit fours £5.50

the tasting menu is to be enjoyed by the whole table
a discretionary service charge of 12.5% will be added to the bill

Whilst we will endeavour to do our best to accommodate food intolerance and allergies,
we are unable to guarantee that the dishes will be completely allergen free.
Allergen information is available upon request from our front of house management team.

VEGETARIAN ARTICHOKE MENU

chiltern black beer bread
whipped butter with bee pollen

amuse

goats curd
heritage carrots, sea beet, tarragon dressing,
carrot and star anise puree

roasted salsify
truffle crème fraiche, toasted hazelnuts

parsley root risotto
lancashire bomb cheese

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pickled crapaudine beetroot
roasted red onion, red cabbage puree,
sage nut butter, flowering sprouts and crisps sage

pear raisin crisp ravioli
roast parsnip, raisin puree, kale, charred pear,
pear reduction

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rum glazed pineapple
candied red chilli, pistachio pastry cream, chilly whey meringue,
szechuan pepper ice-cream

dark chocolate ganache
griottine cherries, buttermilk ice-cream, salt caramel, chocolate ricciarelli

vacherin cheese soup
quince compote, spruce powder, fruit bread

£50 for three courses

trio of british cheeses with accompanying condiments and crackers
(as an additional course £12.50 as a dessert £5.50 supplement)

a discretionary service charge of 12.5% will be added to the bill

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