



Vegetarian Tasting Menu

To be taken by the entire table

Chilled terrine of leek and potato,
warm baby leek and poached quail eggs

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Organic poached hen egg,
green asparagus, light lime sauce

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Assiette of spring vegetables,
herbs and shallot butter

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Wild mushroom risotto,
parmesan and wild mushroom sabayon

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Tian of Mediterranean vegetables,
aubergine caviar, virgin olive oil

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Rhubarb compote and nutmeg crème brûlée
with light meringue

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Dark chocolate layers, caramel mousse,
passion fruit jelly, caramel ice cream

OR

Seasonal farmhouse cheese platter,
quince jelly, fig cake, raisin and hazelnut bread

£99.00

Supplement may apply to our resident diners