



Private Dining Vegetarian Menu

Amuse Bouche

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Starters

Heritage Beetroot

Goats Curd, Spiced Granola, Apple

Pumpkin Soup

Maple Syrup, Wood Sorrel

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Main Courses

Gnocchi & Broccoli

Pesto, Jerusalem Artichoke

Seasonal Carrot

Nasturtium, Hazelnut, Dill, Horseradish

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Desserts

Tonka Baked Cheesecake

Braeburn Apple, Puffed Buckwheat & Crumble, Caramel

Selection of French and British Cheeses

Four Courses @ £65.00 per person

A discretionary service charge of 10% will be added to your bill