

VEGETARIAN MENU

Potatoes, Potatoes, Potatoes

Capers, sultanas, smoked butter, sorrel £8.5

Salad of Beetroot

Windrush Valley goats cheese, quince, walnuts and winter leaves, quince vinegar £9.5

Risotto of Fermented Barley

Roast parsnips, lingonberries, mustard leaf, red wine sauce £18

Crispy Duck Egg

Celeriac, potato, shallots, chives £17

SIDES

Extra sourdough bread £2.5 per basket

Mash ▪ Buttered cabbage ▪ Leaf salad ▪ Hand cut chips

All £3.5

Our food is freshly made on the premises & may contain traces of nuts; therefore we are unable to guarantee that any product is nut free. For allergy advice and any special dietary requirements or if you prefer low salt please ask your waiter or waitress when you order.

VEGETARIAN TASTING MENU

Salad of Beetroot

Windrush Valley goats cheese, quince, walnuts and Winter leaves, quince vinegar

Wine: Gewurtztraminer J. Biecher, Alsace, France 2014

Potatoes, Potatoes, Potatoes

Capers, sultanas, smoked butter, sorrel

Wine: Chenin Blanc, Simonsig, Stellenbosch, South Africa 2015

Risotto of Fermented Barley

Roast parsnips, lingonberries, mustard leaf, red wine sauce

Wine: Chateameillant Solissime Domaine Bourgeois 2014, Loire, France

Crispy Duck Egg

Celeriac, potato, shallots, chives

Wine: Mas La Chevaliere Rose de La Chevaliere, Vin de Pays, South France 2014

Orange and Gingerbread Souffle

Chocolate and cardamom ice cream

Wine: Tokaji 5 Puttonyos, Sauska, Sauska, Tokaj, Hungary 2002

£52.50 per person

Wine £35 per person

Optional cheese course £8.5

A food experience to be enjoyed by the whole table

For parties of 6 or more there is a 12.5% discretionary service charge.

Opening Times

LUNCH – Monday to Friday 12:00 – 14:00

Saturday 12:00 – 14:30 Sunday 12:00 – 16:00

DINNER – Monday to Thursday 18:30 – 22:00 Friday & Saturday 18:00 – 22:00