

VEGETARIAN MENU

2 Courses £45

3 Courses £58

STARTERS

Local Goats Curd

Courgette Flower, Garden Peas and Broad Beans, Red Onion Marmalade

Barbers 1833 Welsh Rarebit

Sourdough Toast and Waldorf Salad

Baby Spinach and Coconut Veloute

Marinated Tofu Fritter (vegan)

MAIN COURSES

Wild Mushroom Wontons

Pickled Shimeji Mushrooms, Asian Scented Broth

Aromatic Cous Cous

Grilled Mediterranean Vegetables, Confit Tomato and Pesto

Tenderstem Broccoli Risotto

Toasted Almonds, Wild Rocket and 'Ranch' Dressing (vegan)

DESSERTS

Valrhona Dulcey Crèmeux

Manjari Sorbet, Nibbed Cocoa Tuile and White Chocolate 'Aero'

Caramelised Apple Terrine

Green Apple Sorbet, Puff Pastry, Compressed Apple

Textures of Forced Rhubarb (vegan)

If you require information on the allergen content of our foods, please ask a member of staff; they will be happy to help you

We only use free range eggs and are committed to using sustainable fisheries

All prices include VAT.

Gratuities are not included in any price

