

vegetarian tasting £80

> house snacks goujere bun velouté wonton

MELANGE OF WARM ROASTED HERITAGE AUTUMNAL VEGETABLES

goats curd | dukkah | espilette | hazelnut

WENSLEYDALE & CRANBERRY

red wine shallots | orange | poppy seed | waffle

AGEDASHI TOFU

dashi | pickled shimeji | shitake | yuzu | miso rice dumpling

BUTTERNUT SQUASH WELLINGTON

vegan sausage mix | polenta | cranberries | baby vegetables

RICE PUDDING

cinnamon | balsamic fig | miso & ginger ice cream served 'warm' not hot

PEAR & PARK VIEW HONEY TART

chocolate cremeaux | pear sorbet | honeycomb tuille | pear jelly

wine flight option £49

with a focus on seasonal, fresh, local produce, our menus can change daily

a discretionary 10% service charge will be added to your final bill, prices are inclusive of VAT

wednesday to saturday 12:30 - 14:30 & 18:00 - 20:30