

VEGETARIAN

NIBBLES

Warm Sourdough Loaf	£6.5
York Bee honey, toasted oats, estate dairy cultured butter, spiced smoked salt	
Roasted Truffle & Pecorino Nuts	£5.50
Spiced Gordal Olives	£5.50

TO START

Spiced Cauliflower Velouté	£10
Rose harissa yoghurt, pickled Romanesco, pomegranate, flaked almonds, "shawarma kebab"	
Jerusalem Artichoke "Jackets"	£10/19
Yeast & white bean purée, pickled pear, Hazy cider chicory, Old Winchester	

MAINEVENT

Pearl Barley Risotto	£19
Braised chestnuts, aged madeira, garden kale, "pangrattato"	
Courgette & Maris Piper Rösti	£20
Soft poached Burford Brown, courgette & fennel salad, basil beurre blanc	

PUDDINGS

Peanut Butter Cup Sundae	£11
Dark chocolate ice cream, brownie pieces, peanut butter hot fudge sauce, Madagascan vanilla cream, chocolate blossoms, salted peanuts	
Blood Orange Tofu Posset	£10
Yorkshire rhubarb, ginger, pistachios	
Lemon Meringue Pie	£12
Toasted meringue, black sesame ice cream & tuille	
Iced Estate Dairy Yoghurt	£12
Coconut rice pudding arancini, spiced mango and pineapple "salad"	
Wookey Hole Cave Aged Cheddar	£13
House "hot cross bun", whipped Marmite butter, Henderson's relish & onions	
Sweet Treats	£7
A little plate of four sweet nibbles	

A LA CARTE MENU

NIBBLES

Warm Sourdough Loaf	£6.5
Olive oil, balsamic vinegar	
Spiced Gordal Olives	£5.5

TO START

Spiced Cauliflower Velouté	£10
Pickled romanesco, pomegranate, flaked almonds, "shawarma kebab"	
Jerusalem Artichoke "Jackets"	£10/19
Piccalilli vegetables, pickled pear cider chicory	

MAINEVENT

Pearl Barley Risotto	£19
Aged madeira, garden kale, toasted pinenuts	
Charred Spring Leek	£19
Courgette & fennel salad, spiced aubergine, sauce vierge	

PUDDINGS

Seasonal Sorbet	£9
Spiced mango & pineapple salad	
Blood Orange Tofu Posset	£10
Yorkshire rhubarb, ginger, pistachios	