



MARCH VEGETARIAN TASTING MENU

2nd – 31st March

Available Monday to Saturday 12-3pm & 5-9pm
*Not available for groups of 15+

7-Courses £49pp
Wine Pairing £40pp



'Heritage Beetroot Choux'

House Kraut, Edam, 'Thousand Island Custard'
Planeta, La Segreta, Nero d'Avola, Sicily, Italy 75ml

Maris Piper & Spinach Velouté

Lemon & Parsley Croquette, Pickled Onions, Fountains Gold &
Wholegrain Mustard Creamed Spinach
Bella Luna, Fino, Jerez, Spain, 50ml

Sprouting Broccoli

Egg Yolk, Wild Garlic, Old Winchester, Pine Nuts
Summer House, Sauvignon Blanc, Marlborough, NZ 100ml

Charred Butternut Squash

Pumpkin Seed Romesco, Preserved Lemon, Rainbow Chard
Fontanafredda, Barbera, Piemonte, Italy 125ml

Yorkshire Rarebit Tart

Spring Leek & Thyme 'Jam', Crispy Onions, Chives
Graham's White Port, Portugal 50ml

Forced Yorkshire Rhubarb

Dulce de Leche & Mascarpone Mousse, Hazelnut Sponge
Pacenzia, Zibbibo, Sicily, Italy 50ml

Sweet Treats

Coconut & White Chocolate Fudge, Pineapple Pate de Fruit,
Red Chilli Sugar