



## APRIL VEGETARIAN TASTING MENU

1st– 30th April

Available Monday to Saturday 12–3pm & 5–9pm

\*Not available for groups of 15+

7-Courses £49pp  
Wine Pairing £40pp



### Spring Vegetable 'Hotpot'

Maris Piper & Root Vegetable Pressing, House Mint Sauce,  
Homewood Farm Ewe's Curd  
Fontanafredda, Barbera, Piemonte, Italy 75ml

### Tomatoes 'On Toast'

Isle Of Wight Tomatoes, Terrace Herb Focaccia, Wild Garlic Pesto,  
Preserved Lemon, Hazelnuts  
Love By Leoube, Vermentino, Provence, France, 100ml

### Spilman's Asparagus

Fennel, Saffron Hollandaise  
Summer House, Sauvignon Blanc, Marlborough, NZ 100ml

### 'Piri-Piri Carrot'

Spice Roasted Carrots, Charred Corn, Hot Honey Hummus, 'Fries'  
'Barossa Nouveau' Grenache, Barossa, Australia 100ml

### Heritage Beetroot Macaron

Old Winchester Custard, Pickled Walnut  
Graham's Tawny Port, Portugal 50ml

### York Bee Honey Parfait

Roasted White Chocolate, Blood Orange, Bee Pollen  
Planeta, Passito Di Noto, Sicily, Italy 50ml

### Rhubarb & Custard

Yorkshire Rhubarb Pate de Fruit, Vanilla Sugar & Custard Cream Fudge