

Vegetarian menu

Starters

English asparagus and Jersey royals

Slow cooked pheasant egg, parmesan and truffle

Hot and sour broth

Spring vegetables

Chestnut fritters

Nasturtium mayonnaise

Beetroot salad

Heritage beetroots and fennel

Pea mousse

Pea, feta and mint

Sheep curd mousse

Soused vegetables, hay and wheat

Mains

Hay baked celeriac

Turnip and alliums

Herb risotto

Parmesan and spring vegetables

Vegetable wellington

Smoked potato and rainbow chard

Paneer and onion bhaji

Spiced potato, roasted cauliflower and apricot puree

Potato dumplings

Summer vegetable broth

Desserts

Buttermilk panna cotta

Raspberries and mint

Bitter chocolate fondant

Milk ice cream and chocolate tuille

Passionfruit crème brûlée

Cinder toffee, chocolate sorbet and mango

Elderflower cannelloni

Garden flowers and cucumber

Homemade ice cream

Choose from a selection of flavours

British cheese board

Shipston Blue - *Lancashire*

Pasteurised, buffalo milk, semi-soft, full blue flavour

Crofton - *Cumbria*

Unpasteurised, goat and cow's milk, slightly chalky, creamy and rich.

Mrs Kirkham's Aged - *Lancashire*

Unpasteurised, cow's milk, traditional Lancashire cheese from this well-known farm

Swaledale Ewes - *North Yorkshire*

Pasteurised, ewe's milk, hard pressed, moist and tangy

Three courses £40