

VEGETARIAN MENU

These dishes can be taken as a la carte or as a tasting menu

Carrots and Onions

Lin royal potatoes rolled in onion ash, organic young carrots

Farfalle

Violet artichoke and Dorset truffle

Goats' Curd

Loosehanger Farm curd, autumn squash, sage

Risotto

Jerusalem artichoke, elderberry dressing, toasted walnuts

Picked Today for 2

Parasole mushrooms, pied de mouton, girolles and trompettes,
gnocchi and Dorset truffle

All of our cheeses used in these dishes are made with vegetarian rennet

*If you are happy with the food and service, we would suggest a 12.5% gratuity.
If the service wasn't up to scratch, don't pay for it
(But do let us know what we could do better)*