



### Aperitif

**Manzanilla & Tonic £7**

Manzanilla sherry, tonic, basil

**Campari & Soda £6,50**

Campari, Soda, Orange twist

## Vegetarian Tasting Menu £38

Kohlrabi tartlet, salsa rossa, coriander

Beetroot salad, horseradish mascarpone, pumpkin seed

Wye Valley asparagus, confit egg yolk, orange hollandaise

Mushroom cannelloni, courgette, tomato, black garlic

New season peas, goat curd, black olive

Roast cauliflower, aubergine, almond, raisin puree

Lemon semifreddo, shortbread, basil, meringue

**This menu is designed for the enjoyment of all the guests at the table**

### À La Carte

#### Starters

Roast red pepper soup, creme fraiche £5.5

Beetroot salad, horseradish mascarpone, pumpkin seed £7.5

Wye Valley asparagus, confit egg yolk, orange hollandaise £8.5

#### Mains

Mushroom cannelloni, courgette, tomato, black garlic £15

Globe artichoke, new season peas, goat curd, black olive £15.5

#### Desserts

Lemon semifreddo, shortbread, basil, meringue £7

Devon Blue / Rachel goats cheese, sesame crackers, pear chutney £4 x 1  
£8 x 2



