



## Vegetarian Menu

3 Course £33 / 5 Course £44

### Starters

Wild mushroom tortellini, butternut squash, samphire

Celeriac fondant, apple, toasted almond, parsley

Salt baked beetroot, goat curd, chicory, walnut, mustard seed

### Main

Homewood Farm halloumi, Jerusalem artichoke, raisin, sprouting broccoli

### Dessert

Orange tart, creme fraiche

or

Bath blue and Fosseway Fleece cheese, sesame crackers, quince chutney

## Drink Specials

Airen-Macabeu by Dionisio De Nova, Spain £5  
*Natural/Organic white wine Light, mouth watering, citrus fruit, mineral*

Cabernet Franc by Les Tetes Collective, France £5  
*Natural/Organic red wine, bright berry fruit, Subtle herbal notes, light/medium bodied*

## Menu

3 Course £33 / 5 Course £44

### Starters

Wild mushroom tortellini, butternut squash, samphire

Iberico pork cheek, celeriac, apple, almond, parsley

Cured chalk stream trout, wasabi, pickled turnip, mustard seed

### Main

Roast venison, golden beetroot, gem lettuce, juniper sauce

### Dessert

Orange tart, creme fraiche

or

Bath blue and Fosseway Fleece cheese, sesame crackers, quince chutney