

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

Heritage beetroots

Goats curd and fennel cracker

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 sultana puree

Desserts

Rhubarb and custard

Almond sorbet and English rhubarb

Bitter chocolate fondant

Milk ice cream and chocolate tuile

Caramel crème brûlée

Spiced banana ice cream and coffee

Mascarpone cheesecake

Blood orange and carrot cake

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