



Vegetarian Menu
Spring Summer 2017

STARTERS

Raw & Pickled Melon

Homemade ricotta, coconut water dressing with sherry vinegar, sunflower, quinoa and almond granola

Cheese & Onion

Braised onion and Lincolnshire poacher tart, foraged leaves and scallion dressing

Asparagus

Grilled asparagus, parmesan curd with puffed quinoa, roast hazelnuts, herb oil and petals

Waldorf & Apple Gazpacho

Walnut panna cotta, pickled grapes and salted walnut caramel, with pickled apple and lollo rosso

Tomato & Burrata

Sweet cured and confit heritage tomatoes, aerated BBQ sauce, five onion mayonnaise and crispy shallots

Provolone

Grilled provolone cheese, Ajo Blanco soup with smoked almonds and honey

Greek Salad

Snake beans, heritage tomatoes, niçoise olives with whipped feta and pitta croutons

MAINS

Pierogi Dumplings

Sweet pea, edamame, mange tout and chervil hot broth
with tempura scraps and truffle

Pearl Barley & Spelt

Crispy barley and spelt cake, salted baked beets, miso crusted aubergine
with fresh curd and a smoked dressing

Asian Eggplant

Baked aubergine, miso glaze, beer and honey, roasted peanut and wild rice

Confit Vegetable Terrine

Marinated niçoise vegetables, grilled halloumi, carrot purée
with a tomato vinaigrette

Asparagus Tortellini

Grilled asparagus, goats curd and pea velouté, pea shoots

Shropshire Blue Royale

Braeburn apple and caramelised red onion with crisp watercress
and a roasted shallot sauce

Artichoke and Spinach Coulibiac

Seared calcott onion, poached beets, radicchio leaves and truffle dressing