



VEGETARIAN TASTING MENU

Friday 30 October 2026

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THE WOODLAND

Roasted mushroom dashi, allium oil & pine
Game liver paté, roasted onion & black garlic

THE GARDEN

Fermented celeriac, smoked parsnip, cobnuts, chive

THE HARVEST

Pumpkin sourdough, ancient grains, smoked cultured butter

THE HUNT

Hen of the woods, buckwheat, mulberry, nasturtium

THE FARM

Glazed beetroot steak, ragu, fermented heritage carrot,
spiced carrot compote, crispy kale

CHEESE +9

Cote Hill Blue, pear caramel, date sponge, quince, truffled Doddington honey

THE ORCHARD

Toffee apple, woodruff crème diplomat

PETIT FOUR

Pumpkin seed macaron, dark chocolate, sloe

Menu is subject to change and all items subject to availability.

We use fresh seasonal vegetables, salads, herbs and fruit from our Kitchen Garden and trusted local suppliers.

PLEASE LET US KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS UPON BOOKING