

## Vegetarian & Vegan Tasting Menu

£120

### Wine Pairing

£100 / £250 / £995

“Tea & Cake”

Cauliflower, vadouvan & black garlic

Celeriac cooked in walnut oil, Celery marmalade, Pickled walnut,  
Granny smith apple, Yorkshire yoghurt

Baked Roscoff onion, Highmoor cheese sourdough,  
“French onion soup”, Black truffle juice

“Cacio e pepe” Arlington white egg yolk raviolo, Provençal asparagus, 36-month aged  
parmesan

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Selection of British Isles cheeses

*£15 Supplement*

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Yorkshire triangle rhubarb, blood orange, custard

Japanese citrus parfait, yoghurt sorbet with citrus sauce

Petit Fours

VAT included. A discretionary service charge of 15% will be added to your bill  
For information relating to allergens within our food, please request to view our allergen matrix