

# VEGETARIAN TASTING MENU

Warm Artichoke, Fine Red Cabbage,  
Honey & Mint Dressing, Artichoke Crisps  
*Grüner Veltliner, Fred Loimer, Kamptal, Austria, 2009* £27.50  
125ml £5.10

Very Runny Butternut Squash Risotto,  
Scorched Seeds, Pumpkin Oil  
*Bourgogne Blanc, Cuvée des Forgets, Patrick Javillier, Burgundy, France, 2008* £51.00  
100ml £7.80

Blanket of Courgette, Pressed Field Mushroom, Toast,  
Mulled Figs

Lancashire Cheese Soufflé,  
Ashcroft Beetroot, Garden Cress  
*Sauvignon, Les Vignerons Réunis, Vin de Pays du Val de Loire, Loire Valley, France, 2010* £24.50  
125ml £4.60

Baked Leagrams Organic Sheeps Curd,  
Texture of English Onions, Red Wine & Thyme  
*Vouvray, Le Mont Sec, Domaine Huet, Loire Valley, France, 2010* £62.00  
125ml £10.85

Young Leek & Spinach Wellington,  
Sweet & Sour Turnip Puree, Roast Tiny Potatoes, Pear  
*Les Domaniers de Puits Mouret, Domaines Ott, Provence, France, 2009* £27.50  
125ml £5.10

Garden Berries Summer Fruit Pudding Soufflé,  
Clotted Cream Ice Cream  
*Banyuls, M Chapoutier, Vin Doux Naturel, Languedoc – Roussillon, France, 2008* £38.50  
70ml £6.00  
And/or cheese

## A Selection of Four British Cheeses

(An £8.00 supplementary charge if taken as an additional course)

*Ramos Pinto 20 Year Old Tawny, Quinta do Bom Retiro* 70ml £16.75

Your Choice of Coopers Fairtrade Coffee or  
Speciality Loose Leaf Teas and Petits Fours

**Vegetarian Tasting Menu** £64.30 per person

**Wine Matching by the Glass** £39.45 per person  
(Excluding Port with Cheese)

Please notify a member of staff of any food allergies  
or special requirements

All prices include VAT at the current rate of 20%  
An optional 10% Gratuity will be added to your bill