

## VEGETARIAN TASTING MENU

New Seasons Asparagus and Organic Garden Salad,  
 Deep Fried Quails Egg  
*Petit Fumé, Michel Redde, Pouilly-Fumé,  
 Loire Valley, France, 2008* £44.00  
 125ml £7.85

Tiny Organic Leeks, Tomatoes, Warm Acidulation,  
 Chervil, Mushroom Toast  
*Chablis, Domaine Gérard Tremblay, Burgundy, France, 2008* £32.50  
 125ml £5.95

Foragers Soup (Bittercress, Nettles, Chervil & Wild  
 Garlic) Goats cheese Gnocchi

Ascroft's Cauliflower Fritters, Butternut Squash,  
 Shorrocks Cheese Fondue  
*Montagny 1er Cru, Château de la Saule, Roy – Thévenin,  
 Burgundy, France, 2007* £43.50  
 125ml £7.75

Garden Leek Turnover, Piccalilli, Purple Flowering  
 Broccoli  
*Sauvignon Blanc, Fairhall Downs, Marlborough,  
 New Zealand, 2008* £29.50  
 125ml £5.45

Roast Hunters Parsnips, Spicy Red Cabbage, Turnips,  
 Spinach Straws  
*Les Princes Abbés, Riesling, Organic, Domaines Schlumberger,  
 Alsace, France, 2006* £39.50  
 125ml £7.10

Willington Farm Outdoor Rhubarb, Parfait,  
 Jelly, Crunch  
*Verduzzo Friulano, Specogna, Friuli-Venezia Giulia, Italy 2008* £38.90  
 70ml £4.40

And/or cheese

### **A Selection of Four British & Irish Cheeses**

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

*Ramos Pinto 20 Year Old Tawny, Quinta do Bom Retiro* 70ml £13.50

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

**Vegetarian Tasting Menu £60.00 per person**

***Wine Matching by the Glass* £38.50 per person**  
***(Excluding Port with Cheese)***

Please inform a member of staff of any food allergies or special equipments  
 This menu is designed for leisurely dining and is to be taken by the entire table