

## THE MENU

Vegetarian

Gougère, thirty six month aged gruyère

Stinking bishop bramley

Cos, quail egg, berkswell

Wild garlic, spring onion

Adams sour dough, bungay raw butter

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Salted baked artichoke, peanut 8

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Egg, potato, truffle 6/8

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Beetroot, curds, endive, pain d'épices 4/6/8

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Carrot, orange, buttermilk, parmesan 4/6/8

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Wild garlic, morels, leek 4/6/8

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Eccles cake, yorkshire blue 6/8

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Rhubarb, vanilla, rice 8

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Chocolate, salted caramel, cumin 4/6/8

Sixty five pounds six course <sup>(6)</sup>

Eighty five pounds eight course <sup>(8)</sup>

Should you require any information regarding allergenic ingredients in our dishes, please ask a member of staff

A discretionary 12.5% service charge will be added to your final bill.  
Inclusive of V.A.T. @ 20%.