

4 COURSE MENU PLANT BASED

THIS MENU IS 100% VEGETARIAN. SLIGHT ADJUSTMENTS WILL BE MADE FOR OUR VEGAN GUESTS

English heritage baby beetroot

Caramelised white onion, ricotta, sorrel leaf



Slow-cooked kohlrabi

Spiced crumb, confit potato, torched baby gem, cauliflower purée, spring peas, warm tomato dressing



British Pullman seasonal cheese selection

Served with garnishes



Rhubarb and custard



Handmade chocolate truffles

Tea by Tregothnan of Cornwall and coffee by Drury of London