



## VEGETARIAN SET MENU

2 courses 25 / 3 courses 30

Roast cauliflower soup  
*toasted almonds, pear*

Winter tomato salad  
*ricotta, basil*

Wild mushrooms  
*toasted brioche, hen's egg*

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Iron bark pumpkin risotto  
*sage, parmesan*

Caramelised shallot tart  
*goat's cheese, verjus*

Spiced beetroot & chickpea burger  
*avocado, pickled cucumber, fries*

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Forced Yorkshire rhubarb trifle  
*white chocolate*

Blackberry & apple crumble  
*vanilla ice cream*

Golden Cross goat's cheese  
*walnuts & honey*

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SUGGESTED WINE PAIRING (125ml) - 7

Ribolla Gialla, Reguta,  
*Friuli-Giulia-Venezia, Italy 2023*

Merlot, Mont Auriol,  
*Languedoc, France 2022*

*Home House*

All prices inclusive of VAT.  
A discretionary service charge of 15% will be added to your bill.  
If you have any allergies or intolerances please  
ask a member of staff for further information.

