

CARRIAGES

VEGETARIAN TASTING MENU

Selection of seasonal canapés

House made focaccia and salted butter with burnt leek ash

Tartare of beetroot, capers, herb crème fraiche, buttered croutons

Baked Baron Bigod, fig jam, four seed cracker, Sidings garden salad

Crisp confit egg yolk, parsley purée, roasted garlic

Risotto of pearl barley, blue cheese, Romanesco, kale, woodland mushrooms, leek oil

Selection of British cheeses with honeycomb, chilli jam, artisan crackers

White chocolate cremeux, rhubarb sorbet, ginger beer foam, rhubarb carpaccio

SAMPLE MENU

£75PP

Please inform your server of any allergies or intolerances

A discretionary 12.5% service charge will be added to you bill; just let your server know if you'd prefer it removed.