



## Vegetarian Menu

### **Nut Tree breads**

Grant Harrington butter, Ampersand dairy, Bicester

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### **Mushroom velouté**

white truffle oil

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### **Ricotta agnolotti**

preserved lemon, pine nuts, mint, amaretto broth

*Wine flight: Regaleali Bianco, Sicily, Italy, 2023*

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### **Twice baked Old Winchester cheese soufflé**

grain mustard sauce

*Wine flight: Hundred Hills Preamble Rosé, England, 2018*

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### **Jerusalem artichoke risotto**

pickled trompettes, gran kinara, truffle oil

*Wine flight: McManis Pinot Noir, California U.S, 2021*

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### **Chocolate egg**

chocolate mousse, salted caramel, almond chantilly

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### **Passionfruit soufflé**

passionfruit sorbet, coconut rum custard

*Wine flight: Late harvest Tokaji, Hungary, 2011*

**Lunch £95pp Dinner £115pp**

Additional £65 per person for accompanying wine flight

**We do use nuts, gluten, dairy and other allergens**  
**If you have any dietary requirements you must make us aware before ordering**  
10% optional service charge will be added to all parties of 6 or more