

Vegetarian Menu

Selection of Snacks and Starters served as sharing platters for two to share

Marks Bread sourdough with home churned cultured butter

Radishes with whipped mushroom parfait

Sharpham Park spelt and wild mushroom Scotch egg with English mustard

Wiltshire burrata and black truffle honey

Isle of White Tomatoes with Good Earth Growers Nasturtiums and White Lake Ewe's Curd

Heritage tomatoes with micro nasturtium leaves, nasturtium flowers, ewes curd, croutons and cedar tomato and fresh herb oil split dressing

Summer Vegetable and Walnut Tart with Blue Monday Cheese

Blind baked shortcrust pastry tart case filled with mushroom duxelle and chopped walnuts topped with peas, broad beans, violet artichokes, pickled walnuts and crumbled blue cheese

A Selection of Local Cheeses from Bath Soft Cheese Co with Crackers and Chutney

Bath soft, Wyfe of Bath and Bath Blue served with Millers toasts, fruit garnish and homemade chutney

Bath Harvest Rapeseed Oil and Cornish Sea Salt Bitter Chocolate Pot

Chocolate and rapeseed oil cremeax set in a small glass topped with flakes of Cornish sea salt

Eton Mess of Cheddar Strawberries with Elderflower and Wood Sorrel

Eton mess with elderflower infused Chantilly cream, fresh strawberries and strawberry sorbet topped with Leigh Woods sorrel

