

# vegan tasting menu

## **appetiser**

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### **new season lancaster beetroots**

basil pesto, walnuts, herbs

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### **celeriac textures**

broth, puree, baked, pickled trompettes

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### **italian artichokes**

broth, leaves, fennel

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### **new season mushrooms**

barley, fregola, seeds

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## **pre-dessert**

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### **white chocolate**

ice cream, dill, cucumber

**menu for the whole table £76.00 pp**  
**five complementing wines - £65.00 pp**

if you have an allergy to any food products, please advise us prior to ordering.  
all information on food intolerances and allergens are available.  
a discretionary service charge of 12.5% will be added to your bill.  
any enquiries about the artwork at texture please see reception.