

# PRIVATE ROOM

## VEGETARIAN OPTIONS

*65.00 per person*

### STARTERS

Leek & Potato Soup  
*with cheddar cheese straws*

Goats' Cheese & Caramelised Red Onion Tart

Avocado Vinaigrette (vg)

Heritage Beetroots, Mâche and Goats' Curd Salad



### MAIN COURSES

Eggs Florentine

Gnocchi, Wild Mushrooms, Hazelnuts and Tarragon (vg)

Fried Duck Egg with Bubble & Squeak and Wild Mushrooms

Soufflé Suisse with a Gem Salad

Cauliflower and Chickpea Makhani (vg)  
*cumin basmati rice and crispy shallots*

(vg) Vegan

*Please inform your server if you have any  
food allergies or special dietary needs.*

