

Mushroom menu

APPETISER

*Goat's curd mousse & wild herb
stuffed Morels*

STARTER

*Chestnut mushroom soup, crispy king
oyster mushroom crouton*

MAINS

*Pan roasted lamb rump, grilled lamb cutlet,
sauteed girolles, red wine jus*

Vegetarian alternative: Grilled aubergine & roasted heritage squash

*Dingely Dell farmed pork loin,
chicken of the wood, white truffle & cream sauce.*

Vegetarian alternative: Miso cauliflower steak

PUDDING

Porcini cheesecake

£50 per person

Wine pairing available £25

Veggie options available -

**Sadly we cannot offer a vegan menu or guarantee
any other dietary requirements**