



**Vegetarian Tasting menu**  
**Memories by Marco Angelilli**

**Soup**

*Courgettes , spinach and brie*

**Goat cheese**

*Goat cheese & beetroot roulade, beetroot puree, pickled onion and goat cheese mousse*

**Souffle**

*Twice baked stilton souffle served with red wine poached pear and walnuts salad*

**Risotto**

Arborio rice with ratatouille sauce

**Orecchiette Puglia style**

Little ear shaped pasta with broccoli, heritage tomatoes, olives and capers

**Honey..... I'm home!**

*Honey and white chocolate parfait, peanut butter mousse, honey comb served with salted caramel ice cream*

£40 + 12% service charge per person

(Tuesday evening to Friday evening)

