



## Vegetarian Tasting Menu

February 2024  
(Saturday Nights Only)

Broccoli & Stilton Velouté |  
Truffle

*Rioja Blanco 2020, Lopez de Haro, Spain*

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Tempura Cauliflower |  
Curried Leek – Lime

*Dart Valley Reserve 2021, Sharpham Vineyard, Totnes, Devon*

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Roasted Devon Beetroot |  
Crispy Goats Cheese – Caramelised Onion – Chive Velouté

*Côtes Du Rhône 2021, Domaine Roche-Audran, France (Organic)*

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Sea Buckthorn Sorbet | Caramelised White Chocolate

*Moscato di Asti Morelli, Dezzani 2020*

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Stilton | Treacle Tart

*Sauternes, Maison Sichel, Bordeaux*

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Dark Chocolate Marquise |  
Coffee Mousse – Feuilletine – Caramel Ice Cream

*Black Muscat, Elysium, California*

£65 Per Person

*Wine with each course £35 per person*