



## Vegetarian Tasting Menu

July 2023

(Saturday Nights Only)

*'Heritage Tomato' |*

Tomato Consommé – Marinated Tomato – Basil – Chive Oil

*Shoreline Rosé 2019, Lyme Bay Winery, Axe Valley, Devon*

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Roasted Cauliflower |

Caper – Raisin - Parmesan

*Chardonnay 2021 (Barrel Fermented), Jordan Estate, Stellenbosch, South Africa*

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Potato, Truffle & Cheddar Pie |

Celeriac Puree – Honey Roast Carrot

*Brouilly 2020, Chateau du Pavé, Beaujolais, France (Organic)*

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*Peach Parfait |*

*Aerated White Chocolate*

*Moscato d'Asti 'I Morelli' DOCG, Dezzani, Italy*

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Beenleigh Blue |

Celery – Walnut Bread

*West Coast IPA – The Devil's Pleasure Brewery, Ilsington, Dartmoor*

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*'Honey & Chocolate Tart' |*

Chocolate Cremaux – Honeycomb – Poached Pear – Bay Leaf Ice Cream

*Black Muscat, Elysium, California*

£65 Per Person

*Wine with each course £35 per person*