



Vegetarian Tasting Menu

September/October 2023

(Saturday Nights Only)

Devon Blue Cheese Mousse |
Apple – Celery – Candied Walnut – Gingerbread
Grillo 2021, Cantina Fondera, Sicily (Organic)

Roasted Cauliflower |
Caper – Raisin - Parmesan
Rioja Blanco 2020, Lopez de Haro, Spain

Potato, Truffle & Cheddar Pie |
Roast Garlic Puree – Honey Roast Carrot
Côtes Du Rhône 2021, Domaine Roche-Audran, France (Organic)

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Peach Parfait | Aerated White Chocolate
Nyetimber Classic Cuvee MV, West Sussex, England

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Bath Blue |
Celery – Hazelnut & Raisin Bread
West Coast IPA – The Devil's Pleasure Brewery, Ilsington, Dartmoor

Dark Chocolate Marquise |
Chocolate Soil – Vanilla & Popcorn Ice Cream
Black Muscat, Elysium, California

£65 Per Person

Wine with each course £35 per person