

# *Vegetarian Tasting Menu*

**Five course 50 per person**

*(DBB supplement 5)*

**40 suggested wine pairing**

**or**

**Seven course 70 per person**

*(DBB supplement 25)*

**55 suggested wine pairing**

## **Appetiser**

*Flavoured breads and butters*

## **Salad**

*Charred gem lettuce, sheep's curd,  
raspberry, pistachio*

**Zero-G, Gruner veltliner, Wagram, Austria**

## **Asparagus**

*Warm buttered asparagus, black rye bread,  
tarragon emulsion, radish*

**Sancerre, La Croix Du Roy, Loire, France**

## **Gnocchi**

*Lemon gnocchi, broad beans, brown beech mushrooms*

**Lievlander, Chenin Blanc, Stellenbosch,  
South Africa**

## **Curry**

*Chana masala, yoghurt and mint,  
pickled onions, flat bread*

**Saint Clair, Pinot Noir, Marlborough,  
New Zealand**

## **Soufflé**

*Forced Yorkshire rhubarb, fresh ginger ice cream*  
**Noans La Tunella, Friuli Venezia Giulia, Italy**

## **Cheese**

*Botton Creamery Summerfield cheese, damson jelly*  
**Ferreira 10 year Old Tawny Port, Portugal**