



# Rhubarb

## Vegetarian Tasting Menu 85

Wine Flight 65

### Isle of Wight Tomato Tartlet

Coriander Crème Fraîche

### Morel Custard

Sourdough Croutons

### Root Vegetable '99'

Caramel Cashew Flake

*Pol Roger, Brut Réserve, Champagne, NV*

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### Breads

Brioche, Sourdough

Miso and Marmite Butter

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### Beetroot Tartare

Teriyaki, Pickled Chilli, Coriander, Mirin Mayonnaise

*Château La Coste, Lady A, Provence, 2023*

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### Yorkshire Asparagus

Wild Garlic Mayonnaise, Spring Truffle and Jersey Royal Velouté

*Riesling, Rieslingfreak No. 33, Clare Valley, 2025*

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### Spice Roast Cauliflower

Mango, Pea Chutney, Mint, Korma Sauce

*Protero "Aromatico", Adelaide Hills, Australia, 2021*

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### Roast Celeriac

Spring Vegetables, Dashi Broth

*Chardonnay, Deakin Estate, Australia, 2023*

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### Thai Curry Ice-Cream

Blood Orange

*Yamatogawa Shuzo, Yauemon 'Moonlight', Nigorizake, NV*

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### Rhubarb and Custard

Rhubarb Sorbet, Rapeseed Oil Sponge, Vanilla Custard

*Moscato d'Asti, Prunotto, Italy, 2024*

*This menu has been designed to be enjoyed by the whole table*