



Vegetarian Tasting menu

Home Baked Bread & Flavoured Butter

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Local Wild Mushroom

Celery, apple

‘Aromatic & Refreshing’

Hills & Valleys, Pikes Riesling 2021, Pike, South Australia 11.5% ABV

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Chatsworth Beetroot

Pumpkin seeds, pickles

‘Light & Fresh’

Recas Cramele, Sanziana Pinot Noir 2021, Transylvania, Romania, 12.5% ABV

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Cauliflower Steak

Curry, coconut yoghurt

‘Soft & Smooth’

Chateau Sainte Marguerite, Symphonie 2020, Provence, France, 12.5% ABV

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Chatsworth Carrots

Hazelnut, chicory, wild rice

‘Big & Rich’

Bertani, Amarone Della Valpolicella DOCG ‘Valpantena’ 2018, Veneto, Italy, 15.5% ABV

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Selection of British Cheese

(Additional Cheese Course - can be enjoyed before or after dessert)

Celery butter, grapes, crackers, quince jelly

£13 per person

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Chocolate & Coffee Torte

Caramelised hazelnuts, baileys ice cream

‘Rich & Sweet’

Patricius, Tokaji Aszu 6 puttonyos 2016, Tokaji, Hungary, 10% ABV

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Plum Soufflé

Mirabelle & ginger sorbet, Aleatico caviar

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Tasting Menu £89.00 per person

Wine Flight £50 per person