



GENERAL TARLETON

## *Plant Based Tasting Menu*

7 Courses - £60pp

Wine Flight - £55pp

### Chef's Seasonal Canapés

*Champagne, Bernard Remy Brut Carte Blanche, NV*

~ ~ ~

### Spring Peas

Baked Jersey Royal, Mint, Sour Cream

*Chablis 1er Cru, Vau De Vey, Domaine Hervé Azo, France, 2018*

~ ~ ~

### Beetroot Salad

Goats Curd, Pickled Beetroot, Wild Garlic Pesto

*Venezie Sacchetto, Pinot Grigio Blush, Italy, 2020*

~ ~ ~

### Raviolo

Spring Peas, Ricotta, Herb Aioli, Pinenuts

*Domaine Roger Belland, Côte de Beaune, Bourgogne, 2019*

~ ~ ~

### Roasted Brioche

Honey, Baron Bigod, Sultanas, Apple

*Whittaker's, Crabby Old Tom Gin*

~ ~ ~

### Rhubarb

Rhubarb & Ginger Compote, Yoghurt Mousse

~ ~ ~

### Dark Chocolate Mousse

Caramalised Banana, Passionfruit

*Masi Angelorum Recioto della Valpolicella, Italy, 2017*

All above prices are inclusive of VAT. Please inform your GT Host if you have any allergies or require information on ingredients used in our dishes.

A discretionary service charge of 10% will be added to tables of 6 or more.