



## GALLERY RESTAURANT

### Vegetarian & Vegan Five Course Tasting Menu

*One chef said that another chef told him "before a meal serve great bread and all will be well"*

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Canapés, Amuse-bouche and bread

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Fermented mushroom pate, black tea, garden herbs

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Tempura of tenderstem, alliums, Asian dressing

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Artichoke risotto, chargrilled artichokes, herb oil

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Lemon sorbet with spiced berries, Boringdon honey

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Chocolate and raspberry torte, raspberry sorbet

£65

Supplement for dinner inclusive £10 per person

Head Chef: *Scott Paton*



Dishes may contain traces of nuts, please make Restaurant staff aware of any allergies. Are you curious...? Follow @ScottiPaton for secret tips and insights from our kitchen. A discretionary 10% service charge will be applied to your bill.