

Restaurant at *The Moat House, Acton Trussell*

VEGETARIAN TASTING MENU

55.00 per person
85.00 per person with paired wines

VELOUTÉ

Velouté of Jersey Royal potato, salt baked potato, soured cream and chive
Espirit de Cres Ricards, Marsanne Rousanne, 2016

GOATS' CHEESE

Goats' cheese custard, local asparagus, morel mushroom, hazelnut pesto
Paxton, The Guesser, 2017

EGG

Crispy hens' egg, lentil dahl, coriander yoghurt, cardamom carrot
Rioja Blanco, Bodegas Navajas, 2016

SORBET

DUMPLINGS

Ricotta dumplings, confit cherry tomatoes, courgette, peperonata, romesco sauce
Finca Meryos, Ribera del Duero Roble, 2016

RHUBARB

Burnt English cream, rhubarb, blood orange sorbet, short bread
Vat 5 Botrytis Semillon, De Bortoli, 2013

CHEESE

Selection of artisan cheeses ~ optional course (9.50 supplement)
**Pairing recommendations from our selection of port and wine
are available from the Sommelier**

The vegetarian tasting menu is available
Monday to Saturday 12.00pm until 2.00pm and 7.00pm to 9.00pm

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