

# Restaurant at The Moat House, Acton Trussell

## VEGETARIAN TASTING MENU

55.00 per person

85.00 per person with paired wines

### TOMATOES

Heritage tomatoes, burrata cheese, Romesco, olive, basil, Sardinian wafer bread  
*Borgo Alato Rosato Spumante NV*

### CARROTS

Heritage carrots, Moroccan spices, bulgar wheat, almond and broad bean hummus,  
burnt lemon yogurt  
*MiMi Côtes de Provence Rosé, 2016*

### POTATO

Pink fir potato, baby leek, crispy hens' egg, summer truffle, chilled leek velouté  
*Espirit de Cres Ricards, Marsanne Rousanne, 2016*

### SORBET

### RISOTTO

Tempura courgette flower, ricotta and truffle, summer vegetable risotto, tomato  
*Brouilly, J L Quinson, 2015*

### STRAWBERRIES

Strawberries, white chocolate creméux, pistachio sponge, strawberry tuiles, strawberry and  
elderflower sorbet  
*Borgo Alato Rosato Spumante NV*

### 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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