

·BOUTIQUE HOTEL·

ROTHAY MANOR

·RESTAURANT·

VEGETARIAN SIGNATURE MENU

£110 per person

(£165 per person to include wine match)

Chef's snack

Breads & Amuse Bouche

Asparagus

pickled morels, locally foraged wild garlic

(Meunzenrieder, Gruner Veltliner, Austria)

Beetroot

beetroot glazed goats cheese, crispy filo

(Clement & Florian Berthier, Sancerre, 2019)

Garganelli pasta

salsify, broccoli, chervil sauce

(Jean Loron Les Vieux Murs, Pouilly Fuissé, 2020)

Caramelized Onion Tart

confit garlic & almond, thyme sauce

(Anwilka, Klein Constantia, Stellenbosch, S.Africa, 2017/18)

Chef's Pre-dessert

Rhubarb

*Madagascan vanilla baked custard, poached rhubarb, mini doughnut,
spiced sable, muscovado ice cream*

(Royal Tokaji 5 Puttonyos, Hungary, 2017)

A discretionary service charge of 12.5% will be added to your bill.

If you have any food allergies or intolerances please let us know