

Steven Saunders
**Vegetarian Surprise
Tasting Menu**
7 Courses

This is an **example menu** of our vegetarian surprise tasting offering and changes each week by Master Chef Steven Saunders. Available as pre-order.

Homemade Olive Oil Bread

Tapenade & Asturiana butter

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Roasted Cauliflower & White Truffle Veloute

De-hydrated banana shallot

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Terrine of Spiced Crispy Tofu

Walnut bread, papaya piccalilli

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Asparagus Two Ways, Tempura & Souvide

Katsu dressing, smoked at the table

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Handmade Pasta

Wild mushrooms, truffle pieces, roasted red peppers

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Vegetable Pastry Pithivier

Green romanesco, chickpeas, lentils & spices

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Dark Belgian Chocolate Mousse Brownie

Vanilla & saffron poached pear, gold leaf,

caramelized oats

Or

Unpasteurized Roque Fort & Handmade Galician Cheese

Grapes & candied walnuts

€75 per person

€120 per person with wine pairing

10% Service charge applies.