

launceston place

Vegetarian Tasting Menu

Amuse Bouche

Oven Baked winter vegetables

caramelised endive, honey, mustard and truffle emulsion

Salt baked celeriac

with apple, porcini and blossom

Deep fried goat's cheese

with poached pear and caramelised endive

Tortellini of spinach

roasted artichokes, toasted pinenuts and caper brown butter

Valrhona chocolate soufflé

praline ganache, dark chocolate sorbet

Five Courses £52.00

Included flight of wine £110.00

Tasting menu is designed to be enjoyed by the entire table.

Please inform your waiter should you have any special dietary requirements.

Includes VAT at the prevailing rate.

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