

launceston place

Vegan Tasting

Cucumber

Dill | Bronze Fennel

Celeriac

Mint | Sorrel

Turnip

Thyme | Remoulade

Carrot

Caraway | Lovage

Mushroom

Shimeji | Yeast

Burnt Leek

Chive | Truffle

Coconut

Kaffir Lime | Zest

Pear

Dark Chocolate | Sorbet

Tasting £85

Wine Pairing £64

Premium Wine Pairing £149

The tasting menu will be for the entire table

Menus might be subject to changes due to seasonality and produce availability
Please speak to a member of staff before ordering if you have any allergies or intolerances.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.
A discretionary service charge of 12.5% will be added to your bill
Please note this is a sample menu.