

# THE GREAT ROOM

## Plant Based Tasting Menu

Monday - Saturday.....from 6pm to 9pm

*Tasting Menu is not available on Sunday*



## Plant Based Tasting Menu

### AMUSE

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#### HERITAGE BEETROOT

Chickpea, Marcona almonds, PX dressing

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#### NEW SEASON ASPARAGUS

Maltaise sauce

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#### HANDMADE CAVATELLI

Sprouting broccoli, wild garlic, pine nuts

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#### ROASTED CAULIFLOWER STEAK

Swiss chard, baby onions, Romesco sauce

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#### LYCHEE, RASPBERRY, WHITE CHOCOLATE

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#### VALRHONA CHOCOLATE DELICE

Passionfruit, hazelnut

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#### CHEESE COURSE

*supplement 8.00*

#### MERCHANT PETIT FOURS

#### TASTING MENU 80.00

#### WINE PAIRING (5 WINES) 45.00

Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free.  
A discretionary service charge of 10% will be added to your bill.