

Tasting Menu

Cloud 9 Snacks – served at the table to enjoy with your welcome drink (V) (VG)

Tart of Cornish crab and Exmoor caviar, cucumber, crème fraiche Avocado and cucumber tart, citrus caviar, crème fraiche (V) Avocado and cucumber tartar, citrus caviar (VG)

Essence of tomato, heritage tomato salad, black garlic, edible cloud (V) (VG)

Terrine of free-range chicken and artichokes, tarragon emulsion Terrine of summer vegetables, tarragon emulsion (V) (VG)

Lobster en croute, fennel and cucumber ceviche, lobster bisque Spinach, courgette and goats cheese pithivier, fennel and cucumber ceviche, fennel cream (v) Spinach and courgette pithivier, fennel and cucumber ceviche, fennel and basil dressing (VG)

Rossini-style fillet of beef, truffle mash potato, chicken liver parfait,
roasted shallot, truffle jus

Roast aubergine fillet, truffle mashed potato, wild mushroom, artichoke hearts, roasted shallots,
onion jus (V)

Roast aubergine fillet, truffle vegan mashed potato, wild mushroom, artichoke hearts,
roasted shallots, onion jus (VG)

Strawberry Pavlova cloud (V)
Strawberry soup, macerated strawberries (VG)

Lemon mousse, lemon marmalade, chocolate shell (V) Vegan lemon mousse, textures of lemon, vegan chocolate (VG)

Coffee and petit four (V) (VG)

 $V = Vegetarian \cdot VG = Vegan$

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