Deanes Eipic Vegetarian Sixty Pound Menu 2017

Deanes Eipic

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CHEF Danni Barry

SIXTY POUNDS

Asparagus tart
Carrots, spiced yoghurt, toast
Dill, cucumber, smoked almonds
Bread, Abernethy butter

Pickled beetroot, goats curd, linseed & walnuts

Swede cooked in brown butter, cabbage, buttermilk dressing

Baked heritage potato, lovage butter, spring onions & cheddar

Chestnut pasta, braised mushrooms, wild garlic cream

Frozen lemon curd, mascarpone & iced sorrel

Chocolate & coffee cream, passionfruit

Cheese from the trolley £10

SHOT £4.95
GLASS £7.95