

2017

## Deanes Epic Vegetarian Sixty Pound Menu 2017

Deanes Epic

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# E | I | P | I | C

CHEF Danni Barry

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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