



THE TAYBERRY VEGETARIAN MENU

- Chef's Daily Baked Bread -

- Amuse Bouche -

TO START

Goats Cheese Panna Cotta, Beetroot, Pickled Strawberry, Buckthorn Dressing

Wye Valley Asparagus, Baby Herb Salad, Truffle, Parmesan

Soup of the Day (please ask server for details)

TO FOLLOW

Summer Pea Gnocchi, Truffle, Samphire, Affilla Shoots

Mushroom Risotto, Shitake, Pied De Blue, Cep, Parmesan Crackling

Wye Valley Asparagus, Summer Vegetables, Pasta, Hen Egg, Parmesan Cream

TO FINISH

Pittormie Strawberry Cheesecake, Balsamic Ice Cream, Poached Strawberry, Basil

“Death by Chocolate Brownie”, Snickers Ice Cream, Ganache, Popcorn,
Caramelised Banana Puree

Trio of Devonick Dairy Cheeses, Pickled Walnut, Petit Waldorf, Grape,
Rosemary & Sea Salt Lavosh

2 courses £28

3 courses £36