

# La Perle



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## CHEF'S AUTUMN VEGETARIAN MENU

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### Canapés

*Homemade Buttermilk Sourdough with Seaweed Butter  
New Forest Mushroom & Truffle Arancini with Roasted Garlic Aioli, Shallot Rings  
Beetroot and Walnut Caviar, Blini, Pickled Cucumber, Dill Creme Fraiche*

La Perle Elderflower Bellini 100ml

### La Perle Autumn Salad

*Roasted Squash, Beets, Rosary Goats Cheese, Salsify, Toasted Seeds,  
Pickled Mushrooms, Confit Egg Yolk, Baby Herbs, Fresh Truffle*

Grosset 'Alea' Riesling 2021 Clare Valley, Australia 100ml

### Ravioli

*Ricotta, Spinach & Quail's Egg Ravioli, Sage, Parmesan & Lemon*

Kevin Judd, Greywacke Chardonnay 2017 Marlborough, New Zealand 100ml

### Palate Cleanser

*Coconut Sorbet, Pineapple, Lime, Muscovado, Rum*

### Main

*Globe Artichoke stuffed with Roasted Aubergine Purée, Celeriac,  
Pear, Frisée & Walnut Salad, Barolo Reduction*

Chateau de Santenay Mercurey 1er Cru 'Les Puillets' Burgundy 2019, France 125ml

### Dessert

*Dark Chocolate Fondant, Blackberry Ice Cream, Chocolate Crumble*

Domaine de Grange Neuve Monbazillac 2018, France 50ml

£59.95<sup>PP</sup> / £99.95 WITH WINE PAIRING

An alternative to any course is available by request at the time of booking.

If you require information regarding the presence of ALLERGENS in any of our food, please ask.

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.