

COMBINING THE BEST LOCAL PRODUCE  
WITH THE SKILL AND TECHNIQUE OF THE KITCHEN  
IN ORDER TO BRING YOU THE BEST OF Z7. ENJOY...



## Sample Vegetarian Autumn Menu 1

### Canapés

Isle of Wight garlic velouté

\*

bread & butter

\*

Roasted flat mushroom, acorn & pear

\*\*

Basil ravioli, tomato & leek

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Truffle & aubergine risotto

\*\*\*\*

Blacksticks Blue, fig & pine-nut

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The Dessert

£45 per person

## Sample Vegetarian Autumn Menu 2

### Canapés

Isle of Wight garlic velouté

\*

bread & butter

\*

Basil ravioli, tomato & leek

\*\*

Roasted flat mushroom, acorn & pear

\*\*\*

Gallybagger gnocchi & burnt butter

\*\*\*\*

Truffle & aubergine risotto

\*\*\*\*\*

Pre-dessert

\*\*\*\*\*

Blacksticks Blue, fig & pine-nut

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The Dessert

£55 per person

*Please do understand that the entire table must dine on the same style of menu*

Please inform staff of any dietary requirements.

Restaurant 27 operates a policy of no 'E-cigarettes'

Menu subject to change without notice according to season/availability