

VEGETARIAN PRESTIGE MENU

This speciality menu is designed to integrate with dishes on our principal menus so that all guests on the same table enjoy a similar experience with complementary flavours. Each of the courses builds progressively in intensity and this journey of flavours, scents and textures may be further enriched with our specially selected matching flight of wines.....

'SAVOURY SNACKS'

BEETROOT MERINGUE, HORSERADISH ESSENCE
SAFFRON CRACKER, PEPPER AND DILL MOUSSE
FILO PARCEL OF ONION MARMALADE



NEW SEASON'S ASPARAGUS AND GIROLLES
RICOTTA DUMPLINGS, WILD GARLIC



HENDRICKS & TONIC MARINATED CUCUMBER,
WATER MELON, RADISH & JERSEY ROYAL
GRUYERE STRAWS



SUMMER VEGETABLE TERRINE
TARRAGON PURÉE
MINTED HERITAGE CHERRY TOMATOES & PINOLI
ALMOND CRISP



SMOKED AUBERGINE STUFFED CAPSICUM
GREMOLATA CRUST
CRISP POLENTA, TOMATO & MARJORAM RELISH
LEMON SAUCE



FUSION OF AROMATICS
MANGO, PEPPER, BASIL, CHILLI
COCONUT MILK PARFAIT



'BITTER CHOCOLATE, CITRUS, BERGAMOT'
CHOCOLATE GENOESE, LEMON SORBET
BERGAMOT MOUSSE, HONEY CRUMBLE

MATCHING WINE FLIGHT

Each wine is selected by our sommelier to perfectly partner this menu's dishes (Total equivalent to a half carafe of 500ml.)

Wine Match

Grenache-Cinsault-Syrah Rosé 2015
Domaine La Chautard, Provence

Wine Match

Waimea Estate Pinot Gris 2016
Nelson, New Zealand

Wine Match

Clos du Bois Pinot Noir 2015
Sonoma Coast

Wine Match

Château de Cesseras 2011
Minervois la Livinière

Wine Match

Gewürztraminer Rolly-Gassmann 2015
Rohrschwihr, Alsace

Wine Match

Emilin Solera Moscatel
Emilio Lustau

PRESTIGE MENU - £70

WITH WINES - £35