

## 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 complexity. 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



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



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



'NEW SEASON'S BLACKBERRIES AND MINT'  
LAYERED GANACHE, SAUTERNES, CHOCOLATE  
BLACKBERRY & MINT SORBET

### 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*

Palette Rosé, Château Henri Bonnaud 2015  
(Grenache-Cinsault-Mourvèdre)

#### *Wine Match*

Etna Bianco (*Carricante*) 2015  
Alberto Graci, Passopisciaro, Sicilia

#### *Wine Match*

Moutere Pinot Noir, Neudorf Estate 2013  
Upper Moutere, Nelson

#### *Wine Match*

Château de Cesseras 2011  
Minervois la Livinière

#### *Wine Match*

Gewürztraminer Rolly-Gassmann 2015  
Rohrschwihr, Alsace

#### *Wine Match*

Château Doisy-Védrières 2014  
Barsac (Sauvignon Blanc, Sémillon)

**PRESTIGE MENU - £70**

**WITH WINES - £35**