

PRESTIGE MENU

Representing our repertoire of signature dishes, this menu is designed as a balanced and harmonious gastronomic experience to be shared by the whole table. Each complementary course is grounded in nature and evocative of the seasons; this journey of flavours, scents and textures may be further enriched with our specially selected matching flight of wines.....

'SAVOURY SNACKS'

PEPPER MARMALADE WITH SAGE
FETA & SPRING ONION FRITTATA
MUSHROOM & CANDIED CHILLI TUILE



BEETROOT & TARRAGON CURED SALMON
HORSERADISH CRÈME FRAÎCHE



SEARED ORKNEY KING SCALLOP
CREAMED LEEKS, OSCIETRA CAVIAR
PROVENÇAL ROSÉ SAUCE



SALT BAKED JERUSALEM ARTICHOKE
BRAISED WITH GINGER BEER AND THYME
VANILLA, HAZELNUT, HERB GARDEN OIL



LOWLAND SCOTTISH ROE DEER
ROAST SADDLE OF DEER WITH JUNIPER
PERIGORD TRUFFLES, POMMES ANNA
ROAST CARAMELISED CHESTNUTS



SWEET-SAVOURY-AROMATIC
ROASTED FIG WITH PAIN D'ÉPICES CRISP
SAVOURY ROSEMARY ICE CREAM
BALSAMIC VINEGAR AND FIG PURÉE



FLAVOURS FROM THE VICARAGE ORCHARD
PENDRAGON HERITAGE APPLE SORBET
CINNAMON ROASTED APPLE
PRESERVED BLUEBERRIES, STAR ANISE

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

Château Langlet 2018
Graves

Wine Match

Montagny 1^{er} Cru Mont-Cuchot 2019
Domaine François Berthenet

Wine Match

Saint Aubin 1^{er} Cru 2017
Derrière la Tour
Jean-Claude Bachelet

Wine Match

Château Cesseras 2016
Minervois la Livinière
(Syrah-Grenache-Mourvèdre-Carignan)

Wine Match

Gewürztraminer Rolly-Gassmann 2016
Rohrschwihr, Alsace

Wine Match

Château Partarrieu
Sauternes, 2016

PRESTIGE MENU - £80

WINES - £45