

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'

BUTTERNUT & PINE NUT PARFAIT, THYME CROUTE
AVOCADO, CANDIED CHILLI, TUILE CONE
SMOKED SALMON FRITTATA



HAZELNUT TOASTED GOATS CHEESE
SAGE POLENTA, ROASTED PEPPERS



LINE CAUGHT CORNISH SEA BASS
LEMON, PINOLI, RED SORREL
SAFFRON SAUCE



ROASTED LOCAL PARTRIDGE
MARJORAM BRAISED BARLEY
CARAMELISED FIG



DERBYSHIRE BEEF FROM ASHOVER
ROASTED FILLET OF BEEF, OXTAIL GRAVY
FONDANT POTATO
PORCINI MUSHROOMS, ELDERBERRIES



FUSION OF AROMATICS
WILD HAWTHORN HONEY CREAM, BEE POLLEN
SICHUAN PEPPER PUFFED RICE
VANILLA BAKED CUSTARD, RASPBERRIES



FLAVOURS FROM THE VICARAGE ORCHARD
HERITAGE APPLE COURT PENDU PLAT
BLACKBERRY, BITTER TOFFEE CRISP

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
Vouvray Sec 2018
Domaine Vincent Carême

Wine Match
Pouilly-Fuissé Vieilles Vignes 2016
Domaine La Soufrandise

Wine Match
Saint Aubin Rouge Derrière la Tour 2017
Jean-Claude Bachelet

Wine Match
Garnacha viñas viejas 2015
El Terroir, Domaines Lupier
Enrique Basarte

Wine Match
Riesling Rolly-Gassmann 2016
Rohrschwihr, Alsace

Wine Match
Château Partarrieu
Sauternes, 2016

PRESTIGE MENU - £70

WITH WINES - £40