

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'

PEPPER MARMALADE & SAGE FILO
AVOCADO, CANDIED CHILLI, TUILE CONE
TARTLET OF CREAMED LEEK



LEMON & THYME POACHED PEAR
CELERIAC REMOULADE, PARSLEY CROUTON
CRAB APPLE & THYME JELLY



CRISP AUBERGINE & CUMIN CAKE
BRAISED CAULIFLOWER, CAULIFLOWER PURÉE
CUMIN CRISP



TRUFFLE & WILD MUSHROOMS 'EN CROUTE'
MUSHROOM SAUCE, HERB GARDEN OIL
BAY LEAF CRÈME FRAÎCHE



MAPLE GLAZED BABY PARSNIPS
SPICED RED CABBAGE
HAZELNUT CRUSTED FONDANT POTATO
SPROUT & ROSEMARY PURÉE



FUSION OF AROMATICS
CARAMEL SAVOURY ICE CREAM,
MARJORAM MACERATED APPLE
APPLE TUILE, ROSEHIP GEL



HONEY PARFAIT, LEMON VANILLA CURD
SPICED PLUM SORBET
PAIN D'EPICE 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

Château Langlet 2018
Graves

Wine Match

St Véran Millésime 2018
Michel Paquet

Wine Match

Sa'etta Riserva, 2015
Monte Bernardi
Panzano, Toscana

Wine Match

Garnacha viñas viejas 2015
El Terroir, Domaines Lupier
Enrique Basarte

Wine Match

Gewürztraminer Rolly-Gassmann 2016
Rohrschwihr, Alsace

Wine Match

Dolce Peccato Vendemmia Tardiva
Tenuta Pitti, Torre a Cenaia, Toscana

PRESTIGE MENU - £75

WINES - £40