

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'

AVOCADO & CANDIED CHILLI IN TUILE CONE
SWEET CAPSICUM & FETA FRITTATA
BUTTERNUT & PINE NUT PARFAIT, THYME CROUTE



CHICKPEA BALLOTINE, VANILLA PRUNE PURÉE
BRAISED JERUSALEM ARTICHOKE
CRISPY SAGE



STUFFED COURGETTE 'CAULIFLOWER CHEESE'
CAULIFLOWER VELOUTÉ
BRAISED CAULIFLOWER



CELERIAC & RICOTTA RAVIOLO
BLACK TRUFFLE
CARAMELISED SHALLOT, BASIL OIL, PINE NUTS



TARTLET OF SPRING VEGETABLES
CHESTNUT MUSHROOMS, LEEK SAUCE
SAFFRON BRAISED FENNEL & WILD GARLIC



FUSION OF AROMATICS
POACHED YORKSHIRE RHUBARB,
RUBARB & GINGER SORBET
LEMON AND CHIVE GOATS' CURD
LOCAL WILD FLOWER HONEY



LEMON DRIZZLE SPONGE, MANGO BRUNOISE
PASSIONFRUIT SORBET, PASSIONFRUIT MOUSSE
ALMOND MILK ICE

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

Isabel Estate Pinot Gris 2017
Wairau Valley, Marlborough

Wine Match

Vouvray Sec 2017
Domaine Vincent Carême

Wine Match

Chinon Rosé 2018
Fabrice Delalande
(Cabernet Franc)

Wine Match

Château Cesseras 2013
Minervois la Livinière
(Syrah-Grenache-Mourvèdre-Carignan)

Wine Match

Gewürztraminer Rolly-Gassmann 2016
Rohrschwihr, Alsace

Wine Match

Château Partarrieu
Sauternes, 2016
(Semillon-Sauvignon Blanc)

PRESTIGE MENU - £70

WITH WINES - £40