

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 APPETISER'
SPICED APPLE & CIDER MOUSSE
BEETROOT, LIQUORICE, ROSEMARY



STAR ANISE AND SAGE DUMPLING
MAPLE GLAZED SQUASH & FENNEL
SQUASH VELOUTÉ, FENNEL CRISP



BAKED ROOT VEGETABLES 'EN CROUTE'
BRAISED CAULIFLOWER, CELERIAC SAUCE
PARSLEY & CAULIFLOWER PANCAKE



THYME POMMES ANNA
ARTICHOKE, GINGER BEER & LIME
SAUTÉED ARTICHOKE WITH GINGER
BAY LEAF PURÉE, BASIL OIL



POLENTA CAKE WITH SAGE AND ONION
MALTED BABY PARSNIPS
SPROUTS WITH NUTMEG
BRAISED RED CABBAGE, CRANBERRY



'SAVOURY-SWEET-AROMATIC'
SALT LEMON MERINGUE, SAVOURY SHERBET
CAMELISED TANGERINE JELLY



RUMTOPF, VANILLA, GINGER
MALT PARFAIT, VANILLA PRUNE PURÉE
RUMTOPF SORBET
BRANDY SNAP

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
Roero Arneis, Giacosa 2020
Nieve, Piemonte

Wine Match
St Véran Les Terres Noirs 2020
Collovray et Terrier

Wine Match
Viña Amezola Reserva 2015
Amezola de la Mora, Rioja

Wine Match
Las Flors de la Pèira 2019
Terrasses du Larzac
(Syrah-Grenache-Mourvèdre)

Wine Match
Gewürztraminer 2020
Rolly-Gassmann
Rohrschwihr, Alsace

Wine Match
Château Partarrieu
Sauternes, 2020

PRESTIGE MENU - £85

WINES - £45