

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



ROASTED BEETROOT, CELERIAC REMOULADE
HORSERADISH CRÈME FRAÎCHE



CRISP AUBERGINE & CUMIN CAKE
BRAISED LEEK, CUMIN CRISP
LEMON BEURRE BLANC



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



MAPLE GLAZED BABY PARSNIPS
PERIGORD TRUFFLES, POMMES ANNA
PORCINI & MADEIRA VELOUTÉ
CARMELISED 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