

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'

BEETROOT TAPIOCA, GOATS' CHEESE MOUSSE
AVOCADO & CANDIED CHILLI IN TUILE CONE
ONION MARMALADE IN FILO PARCEL

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.)



BUTTERNUT PARFAIT ON WALNUT BRUSCHETTA
THYME BRAISED LEEKS
CHARRED SQUASH WITH LEEK SAUCE

Wine Match
Vouvray Sec 2016
Domaine Vincent Carême



SHALLOT TART WITH GRUYERE GLAZE
SHALLOTS AND SLOW COOKED SALSIFY
ROSEMARY & LEMON SAUCE

Wine Match
St Véran Millésime 2016
Michel Paquet



TRUFFLE AND CELERIAC CAKE
BRAISED CARAMELISED CAULIFLOWER
TRUFFLE BEURRE BLANC

Wine Match
Viña Amezola Rioja Crianza 2015
Bodegas Amezola de la Mora
(Tempranillo, Mazuelo, Graciano)



SAUTÉED POLENTA, AUBERGINE & GIROLLES
CAREMELISED FIGS, BROCCOLI & PINE NUTS
WILDFLOWER HONEY GLAZED CARROTS

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



FUSION OF AROMATICS
MACERATED AMARO DUMPLING
CINNAMON AND NUTMEG CRUMBLE
LEMON & THYME SORBET, ESPRESSO GEL

Wine Match
Gewürztraminer, Rolly-Gassmann 2016
Rohrschwehr, Alsace



POACHED ORCHARD PEARS AND DAMSONS
CHOCOLATE CHESTNUT GANACHE
MILK STOUT ICE CREAM

Wine Match
Château Doisy-Védrières 2014
Barsac

PRESTIGE MENU - £70

WITH WINES ADD £35