

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'
BEETROOT & CARAWAY MOUSSE
FOCACCIA CROUTE, BEETROOT SALAD



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



BAKED ROOT VEGETABLES 'EN CROUTE'
BRAISED GREEN LENTILS, OREGANO
ROASTED CELERIAC BROTH
PRESERVED FIG PURÉE



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



POLENTA CAKE WITH SAGE AND ONION
BRAISED RED CABBAGE
SWEDE & NUTMEG FONDANT
LEMON AND DATES



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



YORKSHIRE RHUBARB
LEMON SHORTBREAD, LEMON PARFAIT
RUBARB AND VANILLA SORBET
MACERATED RHUBARB

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 2021
Rolly-Gassmann
Rohrschwihr, Alsace

Wine Match
Château Lamothe Guignard
2^{ème} Cru Sauternes, 2016

PRESTIGE MENU - £85

WINES - £45