

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 TUILLE



BEETROOT & HORSERADISH MOUSSE
MACERATED GRAPES, SOLERA MOSCATEL
BEETROOT CRISP, BRAMLEY APPLE GEL



CRISP AUBERGINE & CUMIN CAKE
ROASTED LEEKS, CUMIN CRISP
LEMON BEURRE BLANC



ENGLISH ASPARAGUS AND WILD GARLIC
CARAMELISED PUMPKIN SEEDS
CONFIT EGG YOLK, HERB OIL



LEMION ROASTED FENNEL
FENNEL AND MINT CREAM
CARAMELISED CAULIFLOWER
SPRING CABBAGE WITH CARAWAY



SAVOURY-SWEET-AROMATIC
LEMON THYME ICE CREAM
BITTERSWEET BURNT ORANGE CURD
ORANGE GEL, SALTED PRALINE



POACHED YORKSHIRE RHUBARB
RHUBARB AND STAR ANISE SORBET
HONEY AND GINGER PARFAIT
GINGER TUILLE

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 2019
Nieve, Piemonte

Wine Match

Montagny 1^{er} Cru Mont-Cuchot 2019
Domaine François Berthenet

Wine Match

Menetou Salon Rosé 2019
Domaine Jean Teiller
(Pinot Noir)

Wine Match

Las Flors de la Pèira 2010
Terrasses du Larzac
(Syrah-Grenache-Mourvèdre)

Wine Match

Gewürztraminer Rolly-Gassmann 2016
Rohrschwihr, Alsace

Wine Match

Late Harvest Furmint-Muscat
Tokaji Aszu, 2017

PRESTIGE MENU - £80

WINES - £45