

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



CURED CUCUMBER, TARRAGON, DILL, CHIVES
CRUSHED PEAS, RED CHICORY
CUCUMBER GEL, TARRAGON EMULSION



SPRING VEGETABLES 'EN CROUTE'
SWEET POTATO AND NUTMEG
SAFFRON, VANILLA, OLIVE



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



LEMON 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



BITTER CHOCOLATE & HAZELNUT SHORTBREAD
LEMON AND SWEET CICELY SORBET
HAZELNUT MOUSSE, LEMON GEL

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

Vouvray Sec Silex Les Girardières 2020
Domaine Bernard Fouquet

Wine Match

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

Wine Match

Château Aspras Rosé 2020
Correns, Côtes de Provence
(Cinsault-Grenache)

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