

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'

AVOCADO & CANDIED CHILLI IN TUILE CONE
FETA FRITTATA
BUTTERNUT & PINE NUT PARFAIT, THYME CROUTE



ROASTED CAPSICUM & TOMATO TERRINE
GAZPACHO SAUCE



PARMESAN, CAULIFLOWER MILLE FEUILLE
SPICED VELOUTE



CELERIAC & RICOTTA RAVIOLO
SHALLOT, PINE NUTS, BASIL



MUSHROOM & SUMMER VEGETABLE TARTLET
SAFFRON BRAISED FENNEL & GINGER



FUSION OF AROMATICS
WILD FLOWER HONEY CREAM, BEE POLLEN
SECHUAN PEPPER PUFFED RICE
GOATS' CUSTARD, RASPBERRIES



APRICOT & TARRAGON PARFAIT
BRANDY SNAP, POACHED APRICOTS
APRICOT SORBET

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

St Véran Millésime 2016
Michel Paquet

Wine Match

Vouvray Sec 2017
Domaine Vincent Carême

Wine Match

Pinot Noir, Neudorf Estate 2016
Upper Moutere, Nelson

Wine Match

Las Flors de la Pèira 2011
Terrasses du Larzac
(Syrah-Grenache-Mourvèdre)

Wine Match

Gewürztraminer Rolly-Gassmann 2016
Rohrschwihr, Alsace

Wine Match

Château Doisy-Védrières 2016
Barsac
(Sémillon-Sauvignon Blanc)

PRESTIGE MENU - £76

WITH WINES - £40