

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'

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



HAZELNUT TOASTED GOATS CHEESE, SAGE
HERBED POLENTA, ROASTED PEPPERS



CAULIFLOWER CHEESE CAKE
COURGETTE SALAD
CAULIFLOWER VELOUTÉ



CELERIAC & RICOTTA RAVIOLO
SHALLOT, PINE NUTS, BASIL



MUSHROOM & AUTUMN VEGETABLE TARTLET
SAFFRON & GINGER
BRAISED FENNEL



FUSION OF AROMATICS
WILD HAWTHORN HONEY CREAM, BEE POLLEN
SICHUAN PEPPER PUFFED RICE
VANILLA BAKED CUSTARD, RASPBERRIES



FLAVOURS FROM THE VICARAGE ORCHARD
HERITAGE APPLE COURT PENDU PLAT
BLACKBERRY, BITTER TOFFEE CRISP

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 2018
Domaine Vincent Carême

Wine Match
Pouilly-Fuissé Vieilles Vignes 2016
Domaine La Soufrandise

Wine Match
Saint Aubin Rouge Derrière la Tour 2017
Jean-Claude Bachelet

Wine Match
Garnacha viñas viejas 2015
El Terroir, Domaines Lupier
Enrique Basarte

Wine Match
Riesling Rolly-Gassmann 2016
Rohrschwihr, Alsace

Wine Match
Château Partarrieu
Sauternes, 2016

PRESTIGE MENU - £70

WITH WINES - £40