

## 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  
SWEET CAPSICUM & FETA FRITTATA  
ONION MARMALADE IN FILO PARCEL



ROAST AVOCADO ON CRUSHED PEAS & MINT  
JERSEY ROYAL, SAUTÉED GIROLLE



TOMATO & HERB STUFFED COUGETTE  
VODKA INFUSED APPLE & CUCUMBER  
HERITAGE TOMATOES  
DILL CREAM, LEMON GEL



SPRING VEGETABLES EN CROUTE  
HORSERADISH MOUSSE, WALNUT DRESSING  
GOATS' CHEESE CREAM



PARSNIP CROQUETTE, ROSEMARY SAUCE  
SPINCH & NUTMEG PURÉE  
SUMMER VEGETABLES, PARSNIP CRISPS



*FUSION OF AROMATICS*  
ENGLISH STRAWBERRIES WITH STRAWBERRY GIN  
BLACK PEPPER MERINGUE  
BASIL ICE CREAM



APRICOT PARFAIT WITH LEMON VERBENA  
POACHED APRICOT AND BRANDY SNAP  
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*

Tavel Rosé, Château d'Aquéria 2017  
(Grenache-Syrah-Mourvèdre- Cinsault)

#### *Wine Match*

Isabel Estate Pinot Gris 2017  
Wairau Valley, Marlborough

#### *Wine Match*

Vouvray Sec 2016  
Domaine Vincent Carême

#### *Wine Match*

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

#### *Wine Match*

Riesling, Reserve Rolly-Gassmann 2016  
Rohrschwehr, Alsace

#### *Wine Match*

Château Doisy-Védrières 2015  
Barsac

**PRESTIGE MENU - £70**

**WITH WINES - £40**