

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 & ROSEMARY CROUTON
AVOCADO, CANDIED CHILLI, TUILE CONE
SPRING ONION FRITTATA



PEA, TARRAGON & COURGETTE TERRINE
RADISH, LEMON DRESSING



HERITAGE BABY TOMATOES WITH GREEK BASIL
TOMATO CONSOMMÉ
SAUTEED GOLDEN CROSS CHEESE
BLACK OLIVE PURÉE



SPICED AUBERGINE STUFFED BABY PEPPERS
CREAMY POLENTA
SAFFON SAUCE, SWEET PEPPER COULIS



SPINACH & BUTTERNUT SQUASH ROULADE
ROASTED SQUASH & HAZELNUTS
SAUTÉED WILD MUSHROOMS
PARMESAN CRISP



FUSION OF AROMATICS

MASCARPONE ICECREAM, ELDERFLOWER GEL
DUCHY ESTATE STRAWBERRIES
ELDERFLOWERS



LEMON PARFAIT WITH LEMON BALM
RASPBERRY & SAUTERNES SORBET
LEMON SPONGE

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

Viognier Les Mijanelles 2018
Arnaud de Lamy

Wine Match

Domaine de Triennes Rosé 2019
Nans-Les-Pins
(Cinsault-Grenache-Syrah-Merlot)

Wine Match

Cabernet Sauvignon 2017
Pulenta Estate
Mendoza

Wine Match

Riesling Rolly-Gassmann 2016
Rohrschwihr, Alsace

Wine Match

Château Partarrieu
Sauternes, 2016

PRESTIGE MENU - £75

WINES - £40