

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 & SAGE FILO
AVOCADO, CANDIED CHILLI, TUILE CONE
TARTLET OF CREAMED LEEK



PUMPKIN PURÉE CROUTON, PARMESAN CRISP
HONEY ROASTED SUNFLOWER SEEDS



STUFFED BABY PEPPERS
SPICED AUBERGINE PARFAIT & GREMOLATA
SAFFRON & LEMON BEURRE BLANC
TARRAGON PURÉE



TRUFFLE & WILD MUSHROOMS 'EN CROUTE'
MUSHROOM SAUCE, HERB GARDEN OIL
CARROT PURÉE, BAY LEAF CRÈME FRAÎCHE



HAZELNUT CRUSTED CELERIAC GRATIN
ROASTED SHALLOTS ON SPINACH & NUTMEG
GLAZED PARSNIPS AND BABY CARROTS
SPICED DAMSON



FUSION OF AROMATICS
HONEYCOMB SAVOURY ICE CREAM,
MARJORAM MACERATED APPLE
APPLE TUILE, ROSEHIP GEL



BLACKBERRY PARFAIT WITH LEMON BALM
SAUTERNES POACHED PEAR
CRÈME DE MÛRE SORBET
ALMOND CROQUANTE

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

St Véran Millésime 2018
Michel Paquet

Wine Match

Neudorf Estate Pinot Noir
Block Selection 2016
Upper Moutere, Nelson

Wine Match

Sa'etta Riserva, 2015
Monte Bernardi
Panzano, Toscana

Wine Match

Gewürztraminer Rolly-Gassmann 2016
Rohrschwihr, Alsace

Wine Match

Late Harvest Furmint-Muscat
Tokaji Aszu, 2017

PRESTIGE MENU - £75

WINES - £40