

## 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'

BEETROOT MERINGUE, HORSERADISH ESSENCE  
CHESTNUT & APPLE MOUSSE IN BUTTER TUILE CONE  
FILO PARCEL OF ONION MARMALADE



CUMIN & CAULIFLOWER GALETTE  
CARAMELISED CAULIFLOWER CREAM  
BUTTER CHARRED FLORETS



SALT BAKED BABY BEETROOT  
CARAMELISED FIGS, GORGONZOLA  
THYME GNOCCHI, BRAISED LEEKS



CELERIAC POMMES ANNA  
SHAVED BLACK TRUFFLE  
CELERIAC PURÉE



JERUSALEM ARTICHOKE WITH CARAWAY  
SPICED POLENTA CORN CAKES  
CRISPY RED CABBAGE  
ARTICHOKE CRISPS



FUSION OF AROMATICS  
CARAMELISED SHALLOT ICE CREAM  
RHUBARB AND PEPPER PUFFED RICE  
VANILLA POACHED RHUBARB



BITTER CHOCOLATE & WHISKY SPONGE  
MOCHA ICE CREAM  
CITRUS GEL, LEMON BALM

### 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*

*L'Esprit de Chevalier Blanc 2012  
Domaine de Chevalier, Pessac-Léognan*

#### *Wine Match*

*Corbières Rosé, Château Fontarèche 2016  
(Picpoul Noir-Grenache-Syrah)*

#### *Wine Match*

*Pinot Noir Cuvée de Trois 2013  
Joseph Swann, Sonoma*

#### *Wine Match*

*Château de Cesseras 2013  
Minervois la Livinière  
(Syrah-Grenache-Mourvèdre-Carignan)*

#### *Wine Match*

*Muscat Rolly-Gassmann 2010  
Rohrschwihr, Alsace*

#### *Wine Match*

*Emilin Solera Moscatel  
Emilio Lustau, Jerez*

**PRESTIGE MENU - £70**

**WITH WINES - £35**