

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'

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



SWEET CAPSICUM AND TOMATO TERRINE
'GAZPACHO'



BRAISED GINGER & THYME FENNEL
COURGETTE RIBBONS, SEA HERBS
LEMON & SAFFRON FUMÉE



TARRAGON PANNA COTTA
ASPARAGUS, BROAD BEANS & WILD GARLIC
GARDEN RADISHES, BASIL OIL



JERUSALEM ARTICHOKE WITH CARAWAY
JUNIPER FONDANT POTATO
CRISPY RED CABBAGE
ARTICHOKE CRISPS



FUSION OF AROMATICS
LOVAGE SORBET, GOATS MILK CUSTARD
BLUEBERRY PURÉE, VANILLA PUFFED RICE
SORREL GEL



VANILLA POACHED APRICOT
APRICOT AND BEE POLLEN PARFAIT
HONEY CHOCOLATE 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

Isabel Estate Pinot Gris 2015
Wairau Valley, Marlborough

Wine Match

Montagny 1^{er} Cru Les Millières 2016
Cave des Vignerons de Buxy

Wine Match

Cinsault-Grenache-Syrah Rosé 2016
Domaine Chautarde, Varois en Provence

Wine Match

Primitivo di Manduria Costarossa 2015
(vendemmia tardiva)
Taranto, Puglia

Wine Match

Muscat Rolly-Gassmann 2010
Rohrschwihr, Alsace

Wine Match

Château Partarrieu
Sauternes, 2014

PRESTIGE MENU - £70

WITH WINES - £35