

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



ASPARAGUS & WILD GARLIC
TARRAGON PANNA COTTA
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
Vouvray Sec 2016
Domaine Vincent Carême

Wine Match
St Véran Millésime 2016
Michel Paquet

Wine Match
Domaine de Triennes Rosé 2017
(Cinsault-Grenache-Syrah-Merlot)

Wine Match
Las Flors de la Pèira 2009
Terrasses du Larzac
(Syrah-Grenache-Mourvèdre)

Wine Match
Muscat Rolly-Gassmann 2014
Rohrschwihr, Alsace

Wine Match
Château Doisy-Védrières 2014
Barsac

PRESTIGE MENU - £70

MATCHING WINE FLIGHT - £35