

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 APPETISER'

BEETROOT & CARAWAY MOUSSE
FOCACCIA CROUTE, BEETROOT SALAD



SPECIALITY BREADS BAKED IN-HOUSE
HAND CHURNED UNSALTED BUTTER



CARROT & MALT PANNA COTTA
PARSLEY PURÉE, SESAME TUILE
CURED CARROT



SPRING VEGETABLES 'EN CROUTE'
CHERVIL, CRUSHED PEAS
PEARS, ELDERFLOWER, BEAN SALAD



TARRAGON MOUSSE, GREMOLATA
PRESERVED BLACKCURRANT COMPOTE
WILD GARLIC, WILD GARLIC CROUTE



POLENTA CAKE WITH SAGE AND ONION
BRAISED RED CABBAGE
SWEDE & NUTMEG FONDANT
BROCCOLI, TANGERINE & MAJHUL DATES



CHOCOLATE PARFAIT,
BITTER CHOCOLATE SAUCE
LEMON SHORBREAD, LEMON CURD
FRESH MINT ICE CREAM

MATCHING WINE FLIGHT

*Each wine is selected by our sommelier to perfectly partner this menu's dishes.
Total quantity equivalent to a half carafe of 500ml*

Wine Match

Roero Arneis, Giacosa 2020
Nieve, Piemonte

Wine Match

Vouvray Sec, Silex,
Les Girardières 2021
Domaine Bernard Fouquet

Wine Match

Chinon Rosé 2022
Fabrice Delalande

Wine Match

Garnacha viñas viejas 2015
El Terroir, Domaines Lupier
Enrique Basarte

Wine Match

Château Lamothe Guignard
2^{ème} Cru Sauternes, 2016
(Botrytis Sauvignon-Semillon)

PRESTIGE MENU - £85

WINES - £45