

## 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'

HAZELNUT & SAGE TOASTED GOATS CHEESE  
AVOCADO, CANDIED CHILLI, TUILE CONE  
SPRING ONION FRITTATA



HERITAGE TOMATO & SWEET PEPPER TERRINE  
'GAZPACHO' DRESSING



CAULIFLOWER CHEESE CAKE  
COURGETTE AND RADISH SALAD  
CAULIFLOWER VELOUTÉ



TARRAGON ROASTED CELERIAC  
QUAIL'S EGG CONFIT, POACHED ASPARAGUS  
WILD GARLIC CROUTON



MUSHROOM & SPRING VEGETABLE TARTLET  
SAFFRON BRAISED FENNEL & GINGER



FUSION OF AROMATICS  
WILD HAWTHORN HONEY CREAM, BEE POLLEN  
VANILLA BAKED CUSTARD, POACHED PEAR  
SICHUAN PEPPER PUFFED RICE



APRICOT PARFAIT, LEMON BALM  
BRANDY SNAP, POACHED APRICOTS  
APRICOT SORBET

### 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*

Château Langlet Blanc 2018  
Graves

#### *Wine Match*

Vouvray Sec 2016  
Domaine Vincent Carême

#### *Wine Match*

Tavel Rosé, Château d'Aquéria 2019  
(Grenache-Syrah-Mourvèdre-Cinsault)

#### *Wine Match*

Las Flors de la Pèira 2012  
Terrasses du Larzac  
(Syrah-Grenache-Mourvèdre)

#### *Wine Match*

Riesling, Reserve Rolly-Gassmann 2016  
Rohrschwihr, Alsace

#### *Wine Match*

Château Doisy-Védrières 2016  
Barsac

**PRESTIGE MENU - £75**

**WITH WINES - £40**