

## 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'  
APPLE BROWN BUTTER MOUSSE  
BEETROOT, CELERY, ROSEMARY



ENGLISH ASPARAGUS  
LEMON CHIVE DUMPLING  
ASPARAGUS CRISP



WILD GARLIC, WINSLADE CHEESE  
PRESERVED HEDGEROW FRUITS  
SAFFRON, WILD GARLIC CROÛTON



BUTTERNUT SQUASH & BASIL 'EN CROUTE'  
PEARL BARLEY, PARSLEY CRACKER  
TARRAGON SAUCE



JERUSALEM ARTICHOKE GLAZED IN GINGER  
BROCCOLI WITH LEMON OIL  
CHAMP POTATOES  
VANILLA DRIED GRAPES



'SAVOURY-SWEET-AROMATIC'  
SALT MERINGUE, YOGHURT SORBET  
PISTACHIO CAKE  
CHERVIL CUSTARD



GOOSEBERRY AND ELDERFLOWER  
GOOSEBERRY SORBET, ALMOND TUILE  
ELDERFLOWER PARFAIT  
ELDERFLOWER AND MUSCAT GEL

### 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*

Pouilly-Fuissé Vieilles Vignes 2018  
Domaine La Soufrandise

#### *Wine Match*

Vouvray Sec, Silex, Les Girardières 2021  
Domaine Bernard Fouquet

#### *Wine Match*

Château Aspras Rosé 2021  
Correns, Côtes de Provence

#### *Wine Match*

Château Cesseras 2018  
Minervois la Livinière  
(Syrah-Grenache-Mourvèdre-Carignan)

#### *Wine Match*

Riesling 2018  
Rolly-Gassmann  
Rohrschwihr, Alsace

#### *Wine Match*

Late Harvest Muscat-Furmint  
Tokaji Aszu, 2018

**PRESTIGE MENU - £85**

**WINES - £45**