

VEGETARIAN GOURMET MENU

Garden of Ascroft's Beetroot, Candy, Red and Yellow, Pickle, Horseradish Soil, Land Cress <i>Grüner Veltliner, Fred Loimer, Kamptal, Austria, 2009</i>	125ml	£27.50 £5.10
Caramelised Onion Dab, Mushy Peas, Lemon Jelly, Sea Lettuce <i>Vinhas Velhas, Luis Pato, VR Beiras, Portugal, 2009</i>	100ml	£38.00 £5.95
Very Runny Butternut Squash Risotto, Scorched Seeds, Pumpkin Oil <i>Bourgogne Blanc, Cuvée des Forgets, Patrick Javillier, Burgundy, France, 2008</i>	100ml	£51.00 £7.80
Thyme Roasted Courgette, Potato Cannelloni, Kohlrabi, Pak Choi, Spicy Red Cabbage <i>Vouvray, Le Mont Sec, Domaine Huet, Loire Valley, France, 2010</i>	175ml	£62.00 £16.00
Carpaccio of Red Wine Infused Figs, Toasted Almond Parfait <i>Rasteau Dore Blanc, Domaine de la Soumade, Rhône Valley, France, 2004</i>	70ml	£55.00 £6.00
And / Or Cheese		
A Selection of British Cheeses <i>(An £8.00 supplementary charge if taken as an additional course)</i> <i>Ramos Pinto 10 Year Old Tawny, Quinta Da Ervamoira</i>	70ml	£8.75

Your Choice of Coopers Fairtrade Coffee or
Speciality Loose Leaf Teas and Petits Fours

Vegetarian Gourmet Menu £48.25 per person

Wine Matching by the Glass £40.85 per person
(Excluding Port with Cheese)

This menu is designed for leisurely dining and is to be taken by the entire table

Please notify a member of staff of any food allergies or special requirements

All prices include VAT at the current rate of 20%
An optional 10% Gratuity will be added to your bill