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# BENEDICTS

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**Sample Vegetarian Menu 2 £72**

**Wine Pairing (6 Glasses) £47**

Served Lunch & Dinner

## **'The Tease'**

Salt & Pepper Straw · Mushroom Twist · Kimchi Doughnut

## **'Aperitif'**

Rice Cracker, Sherry Mousse

2021 Release Tio Pepe, En Rama, Gonzales Byass, Jerez, Spain

## **Maple Glazed Parker House & Black Treacle Soda Bread**

Caramelised Brown Butter

## **Puy Lentils**

Hazelnut, Watercress, Radicchio, Quince Cheese

2019 Kolonics, Riesling, Somlo, Hungry

## **Leek Vinaigrette**

Perigord Black Truffle

2020 Bien De Altura Ikewen, Canary Island, Spain

## **Suffolk Cultivated Wild Mushroom,**

Malted Barley Molasses, Butternut Squash, Kale

2021 Chateau De Jau Blanc, Vermentino, Roussillon, France

## **Celeriac Subric**

Umami Puree, Brown Butter, Salsify

2016 Pratsch, Zweigelt, Austria

## **Rum Baba**

Blood Orange, Cardamom, Poppy Seed

**5 British Cheeses, Homemade Crackers & Membrillo £12.50**

## **White Chocolate Mousse**

New Season Rhubarb, Tarragon, Cacao

2021 Babylonstoren, Ice Cyder, The Newt, England

**Espresso/Cafetière/Benedicts Blend Tea & Petit Fours £6.50**

Please inform us of any allergies/dietary requirements