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# BENEDICTS

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**Sample 8 Course Vegetarian Menu £68**

**Wine Pairing (6 Glasses) £45**

Served Lunch & Dinner

**‘The Tease’**

Potato Madeleine, Beetroot, Horseradish · Autumn Tartlet · Kimchi Ball

**‘Aperitif’**

Rice Cracker, Sherry Mousse

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

**Benedicts Glazed Parker House Bread**

Maple Glazed, Caramelised Brown Butter

**Benedicts French Onion Soup**

Onion Broth, Tapioca, Thyme

2019 Mister Helios, Kalogris, Peloponnese, Greece

**Norfolk Peer Potatoes**

Hall Farm Whey, Walnut Preserve

2019 Pandra Verdejo, Spain

**Barbecued Slow Roasted Cabbage**

Wild Garlic Vinegar, Brown Butter Sabayon, Fresh Autumn Truffle

2018, Lieu Dit, Chenin Blanc, California, USA

**Crown Prince Squash**

Malt Rye Barley Extract, Smoked Beetroot, Egg Sabayon

2019 Hermann J. Wiemer, Finger Lakes, New York USA

**Warm 70% Dark Chocolate Mousse**

Celery Sorbet

**5 British Cheeses, Homemade Crackers & Chutney £10.50**

**Caramelised Pink Lady Apple**

Fennel Seed, Crème Brûlée Ice Cream

2020 Remhoogte ‘Free To Be’ Vine-Dried Riesling, South Africa

**Espresso/Cafetière/Benedicts Blend Tea & Petit Fours £5.50**



Please inform us of any allergies/dietary requirements