
BENEDICTS

Sample 8 Course Vegan Menu £68

Wine Pairing (3 Glasses) £45

Served Lunch & Dinner

Our Vegan Menu Must Be Pre Ordered

'The Tease'

Beetroot Nest · Turnip & Apple · R.B's Smoked Nuts

'Aperitif'

Rice Cracker, Sherry Mousse

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

Benedicts Vegan Bread

Cep Butter

French Onion Soup

Onion Broth, Tapioca, Thyme

2019 Mister Helios, Kalogris, Peloponnese, Greece

Norfolk Peer Potatoes

Walnut Preserve, Chive

2019 Pandra Verdejo, Spain

Barbecued Slow Roasted Cabbage

Wild Garlic Vinegar, Fresh Autumn Truffle

2018 Lieu Dit, Chenin Blanc, Loire Valley, France

Crown Prince Squash

Malt Rye Barley Extract, Smoked Beetroot, Sage

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

Warm 70% Dark Chocolate Mousse

Celery Sorbet

Caramelised Pink Lady Apple

Fennel Seed, Raspberry Sorbet

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