
BENEDICTS

5 Course Vegetarian Menu £54
Wine Pairing (3 Glasses) £29

'The Tease'

Fried Butternut Squash, Spiced Yogurt · Autumn Tartlet · Kimchi Ball

Benedicts Glazed Parker House Bread

Maple Glazed, Caramelised Brown Butter

Wiltshire English Truffle

Celeriac Ravioli, Celery
2019 Pandra Verdejo, Spain

Crown Prince Squash

Malt Rye Barley Extract, Smoked Beetroot, Egg Sabayon
2019 Hermann J. Wiemer, Finger Lakes, New York, USA

Rum Baba

Pistachio Ice Cream

5 British Cheeses, Homemade Crackers & Chutney £10.50

Cambridge Burnt Cream

Norwich Quince
2016 Channing Daughters, Muscat, New York

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



Please inform us of any allergies/dietary requirements