
BENEDICTS

8 Course Vegetarian Menu £68
Wine Pairing (6 Glasses) £45

'The Tease'

Fried Butternut Squash, Spiced Yogurt · 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

Caramelised Roscoff Onion

Red Lentil Dahl, Orange Purée
2019 Mister Helios, Kalogris, Peloponnese, Greece

Benedicts Mash & Gravy

Potato Mousse, Crispy Onion, Red Onion Jus
2017 Panoramico White Rioja, Viura, Malvasia, Spain

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