

VEGAN MENU

Green bean, truffle & hazelnut salad	14.00
Green vegetable salad, bitter leaves & fennel pollen	12.00
Braised broccoli stem, lemon purée, toasted almonds & seaweed	16.00
Baked aubergine with miso & espelette pepper, roasted vegetables	15.00
Salt baked Pembrokeshire beetroot 'tartare' sourdough toast and mint	16.00

VAT included

A discretionary service charge of 12.5% will be added to your bill

For information relating to allergens within our food,
please request to view our allergen matrix

Tasting Menu 6 Course

Carrot, yuzu & potato

Salt baked Pembrokeshire beetroot 'tartare', sourdough toast & mint

Braised broccoli stem, lemon purée, toasted almonds & seaweed

Baked aubergine with miso & espelette pepper,
roasted vegetables

Blood orange sorbet & coconut

70% chocolate, pear sorbet & almond milk

6 Courses 65.00

TASTING MENU MATCHING WINE FLIGHT

Classic 60

Fine 99

Iconic 165

VAT included. A discretionary service charge of 12.5% will be added to your bill
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Tasting Menu 8 Course

Carrot, yuzu & potato

Salt baked Pembrokeshire beetroot 'tartare', sourdough toast & mint

Pearl barley, wild mushrooms

Braised broccoli stem, lemon purée, toasted almonds & seaweed

Baked aubergine with miso & espelette pepper,
roasted vegetables

Blood orange sorbet & coconut

Seasonal fruit salad

70% chocolate, pear sorbet & almond milk

8 Courses 95.00

TASTING MENU MATCHING WINE FLIGHT

Classic 85

Fine 135

Iconic 195

VAT included. A discretionary service charge of 12.5% will be added to your bill
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