

## 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
Wye Valley asparagus, braised morels, Jersey Royals	19.50
Heritage tomato tartare, sesame, summer herbs and verjus granité	17.50

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 8 Course

Afternoon tea

Carrot, yuzu & potato

Heritage tomato tartare, sesame, summer herbs and verjus granité

Braised broccoli stem, lemon purée, toasted almonds & seaweed

Wye Valley asparagus, braised morels, Jersey Royals

Blood orange sorbet & coconut

Wild strawberries, sorrel ice

70% chocolate, pear sorbet & almond milk

8 Courses 75.00

### TASTING MENU MATCHING WINE FLIGHT

Classic £ 72

Fine £ 110

Iconic £ 185

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