

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, autumn 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

BRITISH GROWN SEASONAL PRODUCE

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Tasting Menu 5 Course

Snacks

Green beans truffle & hazelnut salad

Braised broccoli stem, lemon purée, toasted almonds & seaweed

Pearl barley risotto, roasted woodland mushrooms & truffle

Sea buckthorn sorbet & coconut

70% chocolate, pear sorbet & soya milk

5 Courses 65.00

TASTING MENU MATCHING WINE FLIGHT

Classic 55

Fine 99

Iconic 165

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

Green vegetable salad, bitter leaves & fennel pollen

Braised broccoli stem, lemon purée, toasted almonds & seaweed

Baked aubergine with miso & espelette pepper,
autumn vegetables

Sea buckthorn sorbet & coconut

Mixed autumn berries & basil sorbet

70% chocolate, pear sorbet & soya milk

8 Courses 95.00

TASTING MENU MATCHING WINE FLIGHT

Classic 75

Fine 135

Iconic 195

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Tasting Menu 8 Course

Snacks

Green beans truffle & hazelnut salad

TASTING MENUS