

VEGETARIAN MENU

Heritage tomato tartare, sesame, summer herbs, verjus granité	17.50
Courgette, basil & parmesan soup, white asparagus, girolles	18.50
Wye Valley asparagus, braised morels, Jersey Royals	19.50
Slow cooked Cackleberry Farm egg, turnip purée, parmesan, sage & kombu crumb	15.50
Braised broccoli stem, lemon purée, toasted almonds & seaweed	16.00
Summer squash ravioli, toasted pine nut, sage & brown butter emulsion	20.00
Bosworth Ash goats cheese gnocchi, mint sauce buttermilk dressed pea & broad beans	22.00

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 8 Course

Afternoon tea

Carrot, yuzu & potato

Heritage tomato tartare, sesame, summer herbs,
verjus granité

Braised broccoli stem, lemon purée, toasted almonds & seaweed

Bosworth Ash goats cheese gnocchi, mint sauce
buttermilk dressed pea & broad beans

or

Summer squash ravioli, toasted pine nut, sage
& brown butter emulsion

Selection from the cheese board (10.00 supplement)

The game

Strawberries, English cream, sorrel ice

Bitter chocolate pave, olive biscuit, olive oil ice-cream

8 Courses 80.00

TASTING MENU MATCHING WINE FLIGHT

Classic £72

Fine £110

Iconic £185

