

VEGETARIAN MENU

Salt baked Pembrokeshire beetroot 'tartare' sourdough toast, mint & Berkswell cheese	16.00
Roasted Jerusalem artichoke soup chestnut, Winter truffle & marmite	14.50
Baked aubergine with miso & espelette pepper, roasted vegetables	15.50
Slow cooked Cackleberry Farm egg, turnip purée, parmesan, sage & kombu crumb	15.50
Braised broccoli stem, lemon purée, toasted almonds & seaweed	16.00
Celeriac tortellini, Single Gloucester, walnuts, pickled grapes & roasted celeriac juices	20.00
Bosworth Ash goat's cheese gnocchi, woodland mushrooms & parmesan velouté	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

BRITISH GROWN SEASONAL PRODUCE

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Cackleberry Farm egg	133 miles
Lincolnshire broccoli	115 miles
Butter from Gloucestershire	106 miles
Single Gloucester cheese	113 miles
Bosworth Ash goat's cheese	68 miles

Tasting Menu 5 Course

Snacks

Roasted Jerusalem artichoke soup chestnut,
Winter truffle & marmite

Braised broccoli stem, lemon purée, toasted almonds & seaweed

Bosworth Ash goat's cheese gnocchi,
Wild mushrooms & parmesan velouté

or

Celeriac tortellini, Single Gloucester, walnuts,
pickled grapes and roasted celeriac juices

Blackcurrant "Eton Mess"

Bitter chocolate pavé, olive biscuit, olive oil conserve,
chocolate ice-cream

5 Courses 65.00

TASTING MENU MATCHING WINE FLIGHT

Classic 55

Fine 99

Iconic 165

Tasting Menu 8 Course

Snacks

Roasted Jerusalem artichoke soup chestnut, winter truffle & marmite

Salt baked Pembrokeshire beetroot tartare, sourdough toast,
mint & Berkswell cheese

Baked aubergine with miso & espelette pepper,
green vegetables

Braised broccoli stem, lemon purée,
toasted almonds and seaweed

Bosworth Ash goat's cheese gnocchi,
Wild mushrooms & parmesan velouté

or

Celeriac tortellini, Single Gloucester, walnuts,
pickled grapes and roasted celeriac juices

the game

Blackcurrant "Eton Mess"

Bitter chocolate pavé, olive biscuit, olive oil conserve,
chocolate ice-cream

8 Courses 95.00

TASTING MENU MATCHING WINE FLIGHT

Classic 75 Fine 135 Iconic 195

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