

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 girolles, linzer potatoes	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 girolles, linzer potatoes

Peach sorbet & coconut

Wild strawberries, sorrel ice

70% chocolate, pear sorbet & almond milk

8 Courses 75.00

TASTING MENU MATCHING WINE FLIGHT

Classic 78.00

Fine 116.00

Iconic 192.00

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