

VEGETARIAN MENU

Salted baked beetroot tartare, apple, sourdough croutons & herb salad	17.50
Pumpkin & parmesan soup, white asparagus, girolles	18.50
Braised white asparagus, mushroom salad	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
Onion squash ravioli, toasted pine nut, sage & brown butter emulsion	20.00
New forest mushroom pearl barley, winter truffle	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 Oxfordshire	66 miles
Single Gloucester cheese	113 miles

Tasting Menu 8 Course

Afternoon tea

Carrot, yuzu & potato

Salted baked beetroot tartare, apple, sourdough croutons & herb salad

Braised broccoli stem, lemon purée, toasted almonds & seaweed

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

or

New forest mushroom pearl barley, autumn truffle

Selection from the cheese board (10.00 supplement)

The game

Chardonnay poached Brogdale pear, buttermilk, champagne granité

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

8 Courses 80.00

TASTING MENU MATCHING WINE FLIGHT

Classic £87

Fine £156

Iconic £249

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TASTING MENUS