

VEGETARIAN MENU

Salted baked beetroot tartare, apple, sourdough croutons & herb salad	17.50
Pumpkin & parmesan soup, white asparagus, girolles	18.50
Woodland mushroom rice, aged parmesan, braised white kombu & scallions	16.50
Slow cooked Copper Maran egg, turnip purée, parmesan, sage & kombu crumb	15.50
Braised broccoli stem, lemon purée, toasted almonds & seaweed	16.00
New forest mushroom pearl barley, Périgord 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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Copper Maran egg	133 miles
Lincolnshire broccoli	115 miles
Butter from Oxfordshire	66 miles

Tasting Menu 8 Course

TASTING MENU MATCHING WINE FLIGHT

Classic £87

Fine £156

Iconic £249

Afternoon tea

Carrot, yuzu & potato

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

Braised broccoli stem, lemon purée, toasted almonds & seaweed

Woodland mushroom rice, aged parmesan,
braised white kombu & scallions

or

Pumpkin & parmesan soup, white asparagus, girolles

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

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TASTING MENU