

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
Woodland mushroom rice, braised white kombu & scallions	16.50
Salted baked beetroot tartare, Apple sourdough croutons & herb salad	17.50
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

a

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

Woodland mushroom rice,
braised white kombu & scallions

Seasonal fruit sorbet

Chardonnay poached Brogdale, champagne granité

70% chocolate, pear sorbet & almond milk

8 Courses 75.00

TASTING MENU MATCHING WINE FLIGHT

Classic £87

Fine £156

Iconic £249

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 MENUS