

## 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

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**TASTING MENU MATCHING WINE FLIGHT**

Classic £91

Fine £160

Iconic £253

Afternoon tea

Jerusalem artichoke, hazelnut & Périgord truffle

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

Green bean, truffle & hazelnut 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

75.00

VAT included. A discretionary service charge of 12.5% will be added to your bill  
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**Tasting Menu**

TASTING MENU