

## VEGAN MENU

British autumn vegetable salad, carrot & yuzu lemon purée, tomato fondue	13.50/ 18.00
Green bean, truffle & hazelnut salad <i>Nuts, soya</i>	13.00
Braised white asparagus, cep purée, pickled mushroom, sea vegetables	15.00
Braised broccoli stem, lemon purée, toasted almonds & seaweed <i>Nuts</i>	13.00
Woodland mushroom rice, girolles, garlic and parsley <i>Soya</i>	18.00

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

## Tasting Menu

Afternoon tea

Jerusalem artichoke, hazelnut & truffle

*Nuts, soya*

Delica pumpkin sorbet, spiced pumpkin seed crumb, sage

*Nuts*

Braised white asparagus, cep purée,  
pickled mushroom, sea vegetables

British garden vegetable salad

Woodland mushroom rice, girolles, garlic and parsley

*Soya*

Seasonal fruit sorbet

Chardonnay poached pear, spiced granita

*sulphur dioxide*

70% chocolate, pear sorbet & almond milk

*Nuts*

£75.00

VAT included. A discretionary service charge of 12.5%  
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## TASTING MENU MATCHING WINE FLIGHT

Classic £91

Fine £160

Iconic £253

