

VEGETARIAN MENU

British autumn vegetable salad, carrot & yuzu, lemon purée, tomato fondue	13.50/ 18.00
Braised white asparagus, cep purée, pickled mushroom, sea vegetables <i>Milk</i>	15.00
Slow cooked Heritage Breeds Copper Maran egg, turnip purée, parmesan, sage & kombu crumb <i>Eggs, milk, gluten</i>	15.50
Onion squash & parmesan soup, white asparagus, girolles <i>Milk, gluten</i>	16.00
Braised broccoli stem, lemon purée, toasted almonds & seaweed <i>Nuts</i>	13.00
Woodland mushroom rice, aged parmesan, girolles, garlic and parsley <i>Soya, milk, gluten</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

BRITISH GROWN SEASONAL PRODUCE

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Heritage Breeds Copper Maran egg	133 miles
Lincolnshire broccoli	115 miles
Butter from Oxfordshire	66 miles

Tasting Menu

Afternoon tea
Eggs, soya, milk, gluten

Jerusalem artichoke, hazelnut & truffle
Nuts, soya

Delica pumpkin sorbet, spiced pumpkin seed crumb, sage
Nuts

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

British autumn vegetable salad

Woodland mushroom rice, aged parmesan,
girolles, garlic and parsley
Soya, milk

Selection from the cheese board (£10.00 supplement)
Milk, nuts, gluten, sulphur dioxide

The game
Eggs, milk, gluten

Chardonnay poached pear, buttermilk & spiced granita
Milk, sulphur dioxide

Ruby plum with yuzu & yoghurt mousse
Eggs, milk, gluten

£80.00

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TASTING MENU MATCHING WINE FLIGHT

Classic £91

Fine £160

Iconic £253