

VEGAN MENU

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

Delica pumpkin sorbet, spiced pumpkin seed crumb, sage

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

British garden vegetable salad

Woodland mushroom rice, girolles, garlic and parsley

Seasonal fruit sorbet

Chardonnay poached pear, spiced granita

70% chocolate, pear sorbet & almond milk

£75.00

TASTING MENU MATCHING WINE FLIGHT

Classic £91

Fine £160

Iconic £253

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