

## VEGETARIAN MENU

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

Selection from the cheese board (£10.00 supplement)

The game

Chardonnay poached pear, buttermilk & spiced granita

Mirabelle plum with yuzu & yoghurt mousse

£80.00

### TASTING MENU MATCHING WINE FLIGHT

Classic £91

Fine £160

Iconic £253

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