

VEGAN MENU

British winter vegetable salad, carrot & yuzu lemon purée, tomato fondue	13.50/ 18.00
Green bean, truffle & hazelnut salad	13.00
Braised broccoli stem, lemon purée, toasted almonds & seaweed	13.00
Roasted celeriac risotto, woodland mushroom, truffle, garlic & 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 broccoli stem, lemon purée,
toasted almonds & seaweed

British winter vegetable salad

Roasted celeriac risotto, woodland mushroom,
truffle, garlic & parsley

Seasonal fruit sorbet

Blood orange sorbet, winter berries & kir royal granita

70% chocolate, pear sorbet & tofu

£85.00

TASTING MENU MATCHING WINE FLIGHT

Classic £91

Fine £160

Iconic £253

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