

VEGETARIAN MENU

British winter vegetable salad, carrot & yuzu, lemon purée, tomato fondue	13.50/ 18.00
Braised cardoon, Périgord truffle, smoked Montgomery's Cheddar velouté	15.50
Jerusalem artichoke soup, black olive, preserved lemon & salsify	16.00
Braised broccoli stem, lemon purée, toasted almonds & seaweed	13.00
Roasted celeriac risotto, woodland mushroom, truffle, aged parmesan, 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,
aged parmesan, garlic & parsley

Selection from the cheese board (£10.00 supplement)

Tunworth cheese with whiskey walnuts, Normandy pear & truffle

Blood orange sorbet, winter berries & kir royal granita

Ruby plum with yuzu & yoghurt mousse

£85.00

TASTING MENU MATCHING WINE FLIGHT

Classic £91

Fine £160

Iconic £253

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