

VEGETARIAN MENU

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| British spring vegetable salad, carrot & yuzu, lemon purée, tomato fondue | 13.50/ 18.00 |
| Chilled garden pea soup with pea sorbet & crème fraîche <i>Dairy</i> | 14.50 |
| Wye Valley asparagus, braised morels & Périgord truffle <i>Dairy</i> | 19.50 |
| Isle of Wight tomato tartare with verjus granita & sourdough croutons Gluten | 14.00 |
| Braised broccoli stem, lemon purée, toasted almonds & seaweed <i>Nuts</i> | 13.00 |
| Roasted celeriac risotto, woodland mushroom, truffle, aged parmesan, garlic & parsley <i>Dairy, 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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|---------------------------|-----------|
| Butter from Oxfordshire | 66 miles |
| Lincolnshire broccoli | 115 miles |
| Asparagus from Wye Valley | 125 miles |
| Tomato from Isle of Wight | 145 miles |

Tasting Menu

Afternoon tea

Eggs, soya, dairy, gluten

Jersey Royal, spring cabbage & truffle

Spanish pea sorbet with confit lemon

Isle of Wight tomato tartare with verjus granita & sourdough croutons
Gluten

Braised broccoli stem, lemon purée, toasted almonds & seaweed
Nuts

Roasted celeriac risotto, woodland mushroom, truffle
aged parmesan, garlic and parsley
Dairy, gluten

Selection from the cheese board (£10.00 supplement)
Nuts, dairy, mustard, gluten, sulphur dioxide

The game
Eggs, milk, gluten

Blood orange sorbet, berries & kir royal granita
Sulphur dioxide

Dark chocolate & sesame mousse
Dairy, gluten, eggs, sesame seeds, sulphur dioxide

£85.00

TASTING MENU MATCHING WINE FLIGHT

Classic £96

Fine £168

Iconic £260

VAT included.

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