

BRITISH GROWN SEASONAL PRODUCE

a

VEGAN MENU

British garden vegetable salad, blood orange, lemon gel, carrot and truffle	13.50/ 18.00
Green bean, truffle & hazelnut salad	13.00
Braised broccoli stem, lemon purée, toasted almonds & seaweed	13.00
Salad of New Forest mushroom, roasted ceps, pickled girolles, cep purée, sourdough	18.00
Parsley & garlic risotto, girolle mushrooms & truffle	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

Confit charlotte potato & truffle

English pea sorbet with confit shallot

Braised broccoli stem, lemon purée, toasted almonds & seaweed

British garden vegetable salad, blood orange & lemon gel

Parsley & garlic risotto, girolle mushrooms & truffle

The game

Red flesh plum, plum & sake granite

70% chocolate, mandarin sorbet & tofu ganache

£ 85.00

TASTING MENU MATCHING WINE FLIGHT

Classic £96

Fine £168

Iconic £260

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