

BRITISH GROWN SEASONAL PRODUCE

a

VEGETARIAN MENU

British garden vegetable salad, blood orange, lemon gel, carrot and truffle	13.50/ 18.00
Braised cardoon, truffle, smoked Montgomery's, rye bread cheddar velouté	17.00
Braised broccoli stem, lemon purée, toasted almonds & seaweed	13.00
"Artichoke", French, Japanese, British, crosnes cooked in truffle juice, roasted Jerusalem artichoke with coffee, truffle jus	18.00
Salad of New Forest mushroom, roasted ceps, pickled girolles cep purée, Seirass cheese	18.00
Parsley & garlic risotto, woodland mushrooms & truffle	20.00
Roasted squash filled agnolotti, squash, vanilla & lime purée, pickled quince, Amontillado sherry velouté	22.00

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

Vegetarian "haggis, neeps and tatties", Périgord truffle

British garden vegetable salad, blood orange & lemon gel

Roasted squash filled agnolotti, squash, vanilla & lime purée,
pickled quince, Amontillado sherry velouté

Selection of British Isles cheese (£10.00 supplement)

The game

Red flesh plum, yoghurt, plum & sake granite

Dark chocolate & sesame mousse

£85.00

TASTING MENU MATCHING WINE FLIGHT

Classic £96

Fine £168

Iconic £260

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