

## VEGAN MENU

Artichoke barigoule, roasted Jerusalem artichokes,  
preserved Australian truffle sauce

BBQ Lincolnshire sand carrots, carrot & miso purée,  
charred vegetables & truffle jus

Braised Lincolnshire broccoli stem, puffed barley, celery & parsley,  
seaweed, lemon

Baked aubergine miso, apricot purée, pickled rutabaga

New Forest mushroom risotto, cep purée,  
girolles & Manjimup truffle

Lunch 4 courses £ 65.00 per Person

Dinner 4 courses £ 75.00 per Person

A la carte available on request

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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## Tasting Menu

Afternoon tea

Heritage carrot and truffle tart

Artichoke barigoule, roasted Jerusalem artichokes,  
preserved Australian truffle sauce

Baked aubergine miso, apricot purée, pickled rutabaga

Braised Lincolnshire broccoli stem, puffed barley,  
celery & parsley, seaweed, lemon

New Forest mushroom risotto, cep purée,  
girolles & Manjimup truffle

Blood peach sorbet with Andalusian olive oil

"The silver nut"

Guanaja 70% dark chocolate, wild strawberries & strawberry sorbet

Petit fours

£ 95.00

VAT included.

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## TASTING MENU MATCHING WINE FLIGHT

Fine £ 140.00

Iconic £ 220.00

## VEGAN TASTING MENU