

VEGETARIAN MENU

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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