

VEGAN MENU

British autumn vegetable salad, carrot & yuzu, lemon purée, tomato fondue	13.50/ 18.00
Green bean, truffle & hazelnut salad <i>Nuts, soya</i>	13.00
Braised broccoli stem, lemon purée, toasted almonds & seaweed <i>Nuts</i>	13.00
Roasted celeriac risotto, woodland mushroom, truffle, girolles, garlic & parsley <i>Soya, Sulphur dioxide, 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

Tasting Menu

Afternoon tea

Jerusalem artichoke, hazelnut & truffle

Nuts, soya

Delica pumpkin sorbet, spiced pumpkin seed crumb, sage

Nuts

Braised broccoli stem, lemon purée,

toasted almonds & seaweed

Nuts

British garden vegetable salad

Roasted celeriac risotto, woodland mushroom,

truffle, girolles, garlic & parsley

Soya, Sulphur dioxide, gluten

Seasonal fruit sorbet

Chardonnay poached pear, spiced granita

sulphur dioxide

70% chocolate, pear sorbet & tofu

Nuts

£75.00

TASTING MENU MATCHING WINE FLIGHT

Classic £91

Fine £160

Iconic £253

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