

TASTING MENU

Chestnut Mushroom & Hazelnut Soup, Sage Dumpling, Shallot ^(v, g/f)

**Gluten, Milk, Tree Nuts, Peanuts, Sulphites, Sesame, Mustard,
Celery, Mushroom, Garlic, Onion, Yeast, Alcohol**

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**Cured Wester Ross Salmon, Kumquat, Chilli & Sesame Orange Dressing**

**Gluten, Fish, Sesame, Celery, Mustard, Sulphites, Onion, Alcohol, Chili**

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Madeira Braised Lamb Belly, Jerusalem Artichoke & Mascarpone

**Gluten (Wheat, Cereals) Milk, Mustard, Celery, Egg, Sulphites,
Sesame, Peanuts, Treenuts, PineNuts, Mushroom, Garlic, Onion,
Alcohol, Pork**

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**Toffee Apple, Green Apple Mousse, Caramel Centre, Flexible Dulce Ganache**

**Gluten, Milk, Soy, Sulphites**

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Barkham Blue Cheese, Truffle Honey, Fig & Seeded Cracker

**Gluten (Wheat, Cereals, Spelt, Rye, Oats), Milk, Egg, Mustard, Soy,
Peanut, PineNuts, Sesame, Celery, Onion**

17.11.2023

Executive Chef Ian Howard

Please inform us of any allergies or dietary requirements so that we may assist you.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT

VEGETARIAN TASTING MENU

Chestnut Mushroom & Hazelnut Soup, Sage Dumpling, Shallot (v, g/f)

**Gluten, Milk, Tree Nuts, Peanuts, Sulphites, Sesame, Mustard,
Celery, Mushroom, Garlic, Onion, Yeast, Alcohol**

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**Burrata, Romanesco Sauce, Pickled Red Onion & Lemon Crumbs**

**Gluten ( Cereal), Milk, Egg, Peanut, Treenut, Sesame, Mustard,  
Sulphites, Garlic, Onion, Alcohol**

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Broccoli Vindaloo, Pickled Raisin & Shallots

**Gluten (Wheat, Cereals), Mustard, Celery, Sulphites, Garlic, Onion,
Chilli, Alcohol, Bell pepper**

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**Vegan Chia Seeds Brownie & Raspberry Sorbet**

**Soy, Sulphites, Lupin**

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Barkham Blue Cheese, Truffle Honey, Fig & Seeded Cracker

**Gluten (Wheat, Cereals, Spelt, Rye, Oats), Milk, Egg, Mustard, Soy,
Peanut, PineNuts, Sesame, Celery, Onion**

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VEGAN TASTING MENU

Wild Mushroom & Hazelnut Soup, Sage Dumplings, Shallot^(v, g/f)

**Gluten (Wheat), Tree Nuts, Peanuts, Sulphites, Sesame, Celery,
Mushroom, Garlic, Onion, Yeast, Alcohol**

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**Beetroot Mozzarisella Salad, Shaved Radishes, Candy Beetroot Coulis<sup>(v, vg\*)</sup>**

**Gluten, Soy**

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Broccoli Vindaloo, Pickled Raisin & Shallots

**Gluten (Wheat, Cereals), Mustard, Celery, Sulphites, Garlic, Onion,
Chilli, Alcohol, Bell pepper**

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**Vegan Chia Seeds Brownie & Raspberry Sorbet**

**Soy, Sulphites, Lupin**

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Vegan 'Brie'

Peters Yard Crackers, Chutney, Grapes, and Celery

**Gluten (Wheat, Cereals), Mustard, Tree Nuts, Sesame, Lupin,
Celery, Sulphites, Garlic, Onion**

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