

PLANT BASED SEASONAL MENU

STARTERS

Beetroot 16
Mustard seeds | gherkin | feta | herb emulsion

Glamorgan sausage 11
Beetroot ketchup | hen of the woods | borage

Jerusalem artichoke tart 12 Truffle emulsion | herbs

MAIN COURSES

King Edward's potato gnocchi 26 Growing Field 28 autumn squash | herbs | black olive | yeast cream sauce

Mushroom and leek pithivier 18 Hen of the woods | garlic emulsion | brassicas

Barley Risotto 17 Jerusalem artichoke | truffle | coal fired broccoli

DESSERTS

Banana cake 11 Caramel | banana ice cream | lime

> Apple tarte tatin 10 Miso ice cream

Valrhona Tulakalum 75% chocolate delice 12 Matcha sponge | apple

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.