



December Vegetarian Menu

Nut Tree breads

Grant Harrington butter, Ampersand dairy, Bicester

Amuse bouche

Beetroot & lightly pickled red cabbage tart

horseradish ice cream, chives

Ricotta agnolotti

preserved lemon, pine nuts, mint, amaretto broth

Twice baked Old Winchester cheese soufflé

grain mustard sauce

Barley risotto

black truffle

Chocolate egg

chocolate mousse, salted caramel, almond chantilly

Prune & Armagnac soufflé

caramel ice cream

Lunch £95pp Dinner £115pp

Additional £65 per person for accompanying wine flight

We do use nuts, gluten, dairy and other allergens

If you have any dietary requirements, you must make us aware before ordering

All dishes are subject to market variations

10% optional service charge will be added to all parties of 6 or more