



December Vegetarian Menu

Nut Tree breads

Grant Harrington butter, Ampersand dairy, Bicester

Amuse bouche

Beetroot & lightly pickled red cabbage tart

horseradish ice cream, chives

Twice baked Old Winchester cheese souffle

grain mustard sauce

Jerusalem artichoke 'pearl barley' risotto

black truffle

Chocolate egg

chocolate mousse, salted caramel, praline crème

Prune & Armagnac souffle

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