

VEGETARIAN MENU



Wye Valley Asparagus

Grelot onion, peas, truffle vinaigrette £10

Old Winchester Dumplings

Gem lettuce, wild garlic veloute £10



Crispy Duck Egg

Potato terrine, alliums £18

King Oyster Mushroom

Jersey royals, sea vegetables, seaweed butter sauce
£18



SIDES

Extra sourdough bread £2.5 per basket

Mash ▪ Buttered cabbage ▪ Leaf salad ▪ Hand cut chips ▪ Onion rings
All £3.5

Our food is freshly made on the premises & may contain traces of nuts;
therefore we are unable to guarantee that any product is nut free.
For allergy advice and any special dietary requirements or if you prefer low salt
please ask your waiter or waitress when you order.

VEGETARIAN TASTING MENU



Wye Valley Asparagus

Grelot onion, peas, truffle vinaigrette

Wine: Gewurtztraminer J. Biecher, Alsace, France 2014

Old Winchester Dumplings

Gem lettuce, wild garlic veloute

Wine: Pasarisa Salta Torrontes, Salta Argentina 2015

Crispy Duck Egg

Potato terrine, alliums

Wine: Chenin Blanc Simonsig, Stellenbosch, South Africa 2016

King Oyster Mushroom

Jersey royals, sea vegetables, seaweed butter sauce

: Chateaumeillant Solissime Domaine Bourgeois 2014, Loire, France

Toffee Souffle

Citrus yoghurt Ice cream

Wine: Valdivieso Eclat Botrytis Semillon, Lontue Valley, Chile 2013

£52.50 per person

Wine £35 per person

Optional cheese course £8.5

*A food experience to be enjoyed by the whole table
For parties of 6 or more there is a 12.5% discretionary service charge.*

Opening Times

LUNCH – Monday to Friday 12:00 – 14:00

Saturday 12:00 – 14:30 Sunday 12:00 – 16:00

DINNER – Monday to Thursday 18:30 – 22:00 Friday & Saturday 18:00 – 22:00