

# Autumn

## AG'S VEGETARIAN TASTING JOURNEY

Celeriac | Mustard | Sea Herbs  
Broccoli Jam | Doughnut

Jerusalem Artichoke | Walnut | Watercress

Chicory | Ewe's Curd | Radicchio

Beetroot | Charcoal | Brioche

Squash | Tunworth | Verbena

Cauliflower | Radish | Sea Vegetables

Seitan | Lovage | Dandelion | Kentish Cobnut

Stichelton | Caramelised & Pickled Apple  
(+£12)

Pear | Shiso | Sweet Cheese | Oats

Selection of British Cheeses | Crackers | Chutneys  
(+£14)

Pumpkin Pie | Sea Buckthorn | Duck Egg

HEAD CHEF ~ JOHNNY STANFORD

Menu £85 per person

Menu with Flight of Wine £150 per person

A discretionary 12.5% service charge will be added to your account

If you suffer from a food allergy or intolerance, please let us know when ordering. Every care is taken to avoid cross contamination, however we work in a kitchen that processes allergenic ingredients & doesn't have a specific allergen free zone or separate equipment. Allergen data is held on all our dish ingredients, so please ask if you require any more details.