

37 B

2 COURSE MENU £55
3 COURSE MENU £65
TASTING EXPERIENCE £79



STARTERS

Honeymoon melon gazpacho & barattiere cucumber *Gluten, Sulphites*

Watermelon steak & citrus wasabi dressing *Gluten, Mustard, Soya, Sulphites*

Pearl barley salad & raspberry dressing *Gluten, Mustard, Sulphites*

MAINS

Black lime tofu, onion & spinach marmalade, dashi broth *Sesame, Sulphites*

Courgette risotto & San Marzano dry tomato *Gluten, Sulphites*

Tomato Linguini *Gluten, Sulphites*

DESSERTS

Selection of homemade sorbets *Nuts, Soya*

Peach tart *Gluten, Nuts*

SIDES

Tenderstem broccoli **8.50**

Tomato Salad **8.00**

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

Food allergies and intolerances: Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.

37 B

SKY-HIGH BRUNCH SERIES
3 COURSE VEGAN MENU £45
BOTTOMLESS PROSECCO OR HOUSE WINE
(WHITE OR RED) £19



STARTERS

Honeymoon melon gazpacho & barattiere cucumber
Gluten, Sulphites

Watermelon steak & citrus wasabi dressing
Gluten, Mustard, Soya, Sulphites

Pearl barley salad & raspberry dressing
Gluten, Mustard, Sulphites

MAINS

Black lime tofu, onion & spinach marmalade, dashi broth
Sesame, Sulphites

Courgette risotto & San Marzano dry tomato
Gluten, Sulphites

Tomato Linguini
Gluten, Sulphites

DESSERTS

Selection of homemade sorbets

Peach Tart
Gluten, Nuts

SIDES

Tenderstem Broccoli **8.50**

Tomato Salad **8.00**

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

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VEGAN TASTING EXPERIENCE £79

WINE PAIRING £70

Until 21:00

Amuse bouche

Sesame

Honeymoon melon gazpacho & barattiere cucumber

Gluten, Sulphites

Watermelon steak & citrus wasabi dressing

Gluten, Mustard, Soya, Sulphites

Black lime tofu, onion with spinach marmalade & dashi broth

Sulphites, Sesame

Courgette risotto and San Marzano dry tomato

Gluten, Sulphites

Peach tart

Gluten, Nuts

All prices are in pounds Sterling and inclusive of VAT at the current rate
A discretionary 12.5% service charge will be added to your bill. Meat weights are approximate uncooked weights.
(v) Suitable for vegetarians.

Fish dishes may contain bones and all our game dishes are wild, so may contain shot.
Food allergies and intolerances: please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.