

## SAMPLE FESTIVE TASTING MENU

Pumpkin Veloute, Sage & Croutons

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Cured Salmon, Pickled Cucumber, Beetroot Relish, Horseradish & Dill

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Braised Venison Haunch, Red Cabbage, Salsify, Dauphinoise Potato

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Black Forest Mousse, Brownie & Cherry

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Tunworth

Crackers, Chutney, Grapes, Celery

£50 per person

£90 per person including wine flight

Executive Chef Ian Howard

Please inform us of any allergies or dietary requirements so that we may assist you.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT

SAMPLE VEGETARIAN FESTIVE TASTING MENU

Pumpkin Veloute, Sage & Croutons

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Salt Baked Celeriac Carpaccio, Apple, Hazelnut & Truffle

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Strozzapretti, Wild Mushrooms, Lincolnshire Poacher, Sprout Tops

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Black Forest Mousse, Brownie & Cherry

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Tunworth

Crackers, Chutney, Grapes, Celery

£45 per person

£85 per person including wine flight

Executive Chef Ian Howard

Please inform us of any allergies or dietary requirements so that we may assist you.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT

SAMPLE VEGAN FESTIVE TASTING MENU

Pumpkin Veloute, Sage & Croutons

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Salt Baked Celeriac Carpaccio, Apple, Hazelnut & Truffle

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Strozzapretti, Wild Mushrooms, Sprout Tops

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Mango & Passion Fruit

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Tunworth

Crackers, Chutney, Grapes, Celery

£45 per person

£85 per person including wine flight

Executive Chef Ian Howard

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A discretionary 12.5% service charge will be added to your bill. All prices include VAT