

Chris Cleghorn's
Dairy Free 'NINE' £110

Appetizer



Raw Orkney Scallop, horseradish, pink grapefruit, dill *



Smoked Devon Eel, golden beetroot, lovage, apple



Veal Sweetbread, salted lemon, black garlic, nasturtium *



Bread, black treacle and rye, Piquaul olive oil



Tagliatelle, white truffle, chestnut



Cornish Turbot, poached, Roscoff onion, Exmoor caviar, yuzu kosho *



Woolley Park Farm Duck, beetroot, kumquat, chicory *

Or

Rhug Estate Fallow Deer, mushroom ketchup, black winter truffle, leek, pink peppercorn



Blackberry, oat milk, cassia bark, tarragon, brandy snap



Tulakalum Chocolate, almond yoghurt sorbet, perilla, olive oil *



Mango, coconut, coriander, passionfruit, lime *



'To Finish'

9 paired glasses of wine £72.50

6 paired glasses of wine £58.50

Tasting menus are priced per person

If you prefer not to have the full menu, please choose a two or three course menu to your liking.

Starters £25, Mains £32.50, Tagliatelle £35, Desserts £14.50