

Chris Cleghorn's  
Vegan 'NINE' £90

Appetizer



Beetroot, kumquat, pecan \*



Celeriac, mustard, lovage, apple, spelt



Globe Artichoke, soya yoghurt, salted lemon, black garlic, dill \*



Bread, black treacle and rye, Piquaul olive oil



Tagliatelle, white truffle, chestnut



Potato, cooked over coal, 'cream cheese', mint, hen of the woods, hispi cabbage \*



Roscoff Onion Tart, black winter truffle, purple sprouting broccoli, garlic capers \*



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 £16.50, Mains £26.00, Tagliatelle £35, Desserts £14.50