



## CHRIS CLEGHORN'S 'DAIRY FREE NINE' £135

### 'To Start'



Raw Orkney Scallop, wasabi, Granny Smith apple, dill \*

White Asparagus, salted lemon, hazelnut\*

Smoked Devon Eel, Isle of Wight tomato, tarragon



Bread, Piquaul olive oil



Ruby Beetroot, N25 Caviar, alliums

Cornish Turbot, courgette, Vin Jaune, sea herbs \*

Wiltshire Lamb Loin, anchovy, celery, artichoke, Sarawak pepper \*



Raspberry, fennel pollen, pistachio

Islands Chocolate, almond yoghurt sorbet, perilla, Manni olive oil\*

Cheddar Strawberries, coconut, Szechuan, basil \*



### 'To Finish'

NINE drinks £78

SIX drinks £60

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.

Scallop, Eel £32, Asparagus £25, Mains £40, Desserts £25

OR

\* Select 'SIX' courses for £105