



## CHRIS CLEGHORN'S 'VEGETARIAN NINE' £120

'To Start'



**Cucumber**, wasabi, radish, sorrel

**Bedlam Farm Delica Pumpkin**, pecan, Tonburi, maple syrup\*

**Celeriac**, salt baked, mustard, apple, lovage \*



Bread, Ivy House Farm butter



**Ravioli**, fermented sweetcorn, lemon verbena \*

**Ruby Beetroot**, young and 'Soubise', pink peppercorn, rose, black garlic, horseradish

**Sharpham Park Farm Spelt**, Autumn truffle, Vin Jaune, seasonal herbs \*



**Isle of Wight Tomato**, frozen Driftwood cheese, sunflower seed

**Islands Chocolate**, cocoa nib, Manni olive oil, Pedro Ximenez\*

**Oak Church Raspberries**, Tonka bean parfait, fennel, 'Bonini Modena' balsamic\*



'To Finish'

**NINE drinks £105**

**SIX drinks £70**

**Tasting menus are priced per person**

**\* Select 'SIX' courses for £95**

**Please inform a member of our team if you have any allergies. We must inform you that in our kitchen all 14 allergen foods are used. Full details of allergen information is available on request.**