



## CHRIS CLEGHORN'S 'VEGAN NINE' £120

'To Start'



**Cucumber**, wasabi, radish, sorrel

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

**Celeriac, braised**, mustard, apple, lovage \*



Bread, Piquaul olive oil



**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 Honestly Blue 'Cheese', sunflower seed

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

**Oak Church Raspberries**, Tonka bean 'cream cheese', 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.**