



# CHRIS CLEGHORN'S 'DAIRY-FREE NINE' £170

## 'To Start'



Chalk Stream Trout, cured, Granny Smith apple,  
Tonka bean, ginger \*\*

White Asparagus, Exmoor Caviar, alliums, Piemonte hazelnuts,  
maple syrup

Veal Sweetbread, celeriac, IP8 Beer Vinegar, yeast, sorrel\*



Bread, Picual Olive Oil



Isle of Skye Langoustine cooked over Binchotan, Wye Valley green  
asparagus, jalapeno, lime, lovage\*\*

Woolley Park Farm Duck,  
cannelloni, Vin Jaune, Mexican Marigold

Huntsham Court Farm Ryeland Lamb, poached,  
morel, wild garlic, preserved black winter truffle, 20-year old Madeira\*\*



Yorkshire Forced Rhubarb, frozen honestly blue 'Cheese',  
sunflower seed

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

Young Pineapple, coconut, fennel, 'Bonini Modena' balsamic\*\*



## 'To Finish'

NINE drinks £115

SIX drinks £80

FOUR drinks £65

Tasting menus are priced per person

\* Select 'SIX' courses for £140

\* Select 'FOUR' courses for £90 (not available Saturday evening)

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.