



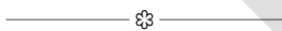
CHRIS CLEGHORN'S 'PESCATARIAN NINE' £170

'To Start'

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

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

Celeriac, salt baked, mustard, apple, thyme



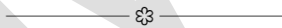
Bread, Ivy House Farm butter



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

Crapaudine Beetroot, 'Soubise', pink peppercorn, rose,
black garlic, horseradish

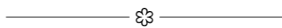
Sharpham Park Farm Spelt, morel, Vin Jaune, seasonal herbs **



Yorkshire Forced Rhubarb, frozen Driftwood cheese, sunflower seed

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

Young Pineapple, roasted Tahitian vanilla parfait, 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.