



## CHRIS CLEGHORN'S 'VEGAN NINE' £120

'To Start'



Cucumber, wasabi, radish, sorrel

White Asparagus, Piemonte hazelnuts, preserved Kombu,  
maple syrup\*\*

Celeriac, braised, mustard, apple, thyme \*



Bread, Piquaul olive oil



Ravioli, fermented carrot, lime, Lovage \*\*

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

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



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 £95

\* Select 'FOUR' courses for £70 (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