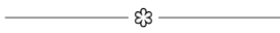




# CHRIS CLEGHORN'S 'VEGETARIAN NINE' £120

'To Start'



Cucumber, wasabi, radish, sorrel

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

Celeriac, braised, mustard, apple, thyme \*



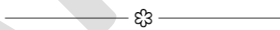
Bread, Ivy House Farm butter



Ravioli, fermented carrot, lovage, lime \*\*

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

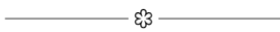
Sharpham Park Farm Spelt, morel, Vin Jaune, seasonal herbs \*\*



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 £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  
are used.

Full details of allergen information is available on request.