



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

Wye Valley Green Asparagus, coconut 'cream cheese',
salted lemon, sumac, jalapeno, mint *



Bread, Picual Olive Oil



Cornish Lobster, cooked over Binchotan,
fermented carrot, lemon balm, lovage, lime **

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

Huntsham Court Farm Middle White Pork,
Cep, 'Sauerkraut', preserved black winter truffle, Old Marsala **



Isle of Wight Tomato, frozen honestly blue 'cheese', sunflower seed

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

English Strawberry, 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.