



CHRIS CLEGHORN'S 'PESCATARIAN NINE' £170

'To Start'

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

Wye Valley Pea, Exmoor Caviar, smoked cream, alliums,
Piemonte hazelnuts, maple syrup *

Gem Lettuce, jalapeno, salted lemon, sumac, mint



Bread, Ivy House Farm butter



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

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

Coco de Palmpol Beans, Australian Black Winter truffle,
Vin Jaune, seasonal herbs **



Isle of Wight Tomato, frozen Driftwood cheese, sunflower seed

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

Oakchurch Farm Raspberries, roasted Tahitian vanilla parfait, puff
pastry, 'Bonini Modena' balsamic', bronze fennel **



'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.