



## CHRIS CLEGHORN'S 'VEGAN NINE' £120

'To Start'



**Cucumber**, wasabi, radish, sorrel

**Wye Valley Pea**, Tonburi, smoked cream, alliums,  
Piemonte hazelnuts, maple syrup \*\*

**Gem Lettuce**, jalapeno, pistachio, salted lemon, sumac, mint \*



Bread, Piquaul olive oil



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

**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 honestly blue 'Cheese',  
sunflower seed

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

**Oakchurch Farm Raspberries**, 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.