



CHRIS CLEGHORN'S 'VEGETARIAN 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, Ivy House Farm butter



Ravioli, fermented carrot, lovage, lime **

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

Coco de Paimpol 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 £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.