



Chris Cleghorn

TASTE OF THE SEASON

£70

'TO START'

Ikejime Chalk Stream Trout, Cured, Granny Smith Apple, Tonka Bean, Ginger

Veal Sweetbread, Yeast, Ip8 Beer Vinegar



*Woolley Park Farm Duck,
Cannelloni, 20-year old Madeira, oregano*

Etna Rosso Ciauria, Pietro Caciorgna, Sicily, Italy, 2022
£10 for 125ml



Bread, Ivy House Farm Butter



*Cornish Lobster, Cooked Over Binchotan,
Fermented Carrot, Lemon Verbena, Lovage, Lime*

Mestervolgy Furmint, Füleky, Tokaj, Hungary, 2018
£12 for 125ml



*Oakchurch Farm Raspberries, Roasted Tahitian Vanilla Parfait,
Puff Pastry, "Bonini Modena" Balsamic,
Bronze Fennel*

Passito di Noto, Planeta, Sicily, Italy, 2022 (VG)
£15 for 100ml



'TO FINISH'

*Oak Church Farm Raspberries, Roasted Tahitian, Puff Pastry,
50 Year Old Balsamic'*

Milk Chocolate, Miso Caramel

TWO COURSES £45 (LUNCH ONLY)
THE TASTE OF SUMMER IS A SET MENU
PRICED PER PERSON.