



Chris Cleghorn

MOTHERS DAY

£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



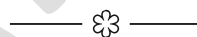
Bread, Ivy House Farm Butter



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



Young Pineapple, roasted Tahitian vanilla parfait, fennel, 'Bonini
Modena' balsamic



'TO FINISH'

*Oak Church Farm Raspberries, roasted Tahitian vanilla,
puff pastry, 50-year old balsamic
Milk chocolate, miso caramel*

TASTING MENUS ARE PRICED PER PERSON