



*Chris Clephorn*

**£135**

**'TO START'**

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*Charred aubergine, corn taco, oat cream  
Cucumber, wasabi, radish, sorrel*



**Delica Pumpkin**, Tonburi, smoked oat cream, alliums,  
pecans, maple syrup

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



Bread, Picual olive oil



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

**Crapaudine Beetroot**, 'Soubise', pink pepper, rose, black garlic,  
horseradish

**Coco de Paimpol Beans**, Autumn truffle,  
Vin Jaune, seasonal herbs



**Isle Of Wight Tomato**, frozen honestly blue 'cheese',  
sunflower seed

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



**'TO FINISH'**

*Oak Church Farm Raspberries, coconut,  
50-year old balsamic  
Dark chocolate, bergamot*

DRINKS PAIRING £115

**TASTING MENUS ARE PRICED PER PERSON**

Please inform a member of our team if you have any allergies as  
all 14 allergen foods are used in our kitchen.