



Chris Cieghorn

£190

'TO START'

*Ikejime Chalk Stream Trout, dured, Granny Smith apple,
Tonka bean, ginger
Charred aubergine, corn taco, sour cream*



Delica Pumpkin, Exmoor Caviar, smoked cream, alliums,
pecans, maple syrup

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



Bread, Ivy House Farm Butter



Cornish Lobster, cooked over Binchotan,
fermented carrot, lemon verbena, 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 Driftwood cheese, sunflower seed

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



'TO FINISH'

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

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.**