



Chris Cleghorn

£190

Pescatarian

‘TO START’

Bromham celeriac, mushroom, preserved truffle, IP8 vinegar



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

IkeJime Chalk Stream Trout, cured, fermented carrot, Miyagawa mandarin



Bread, Ivy House Farm Butter



Isle of Skye Langoustine, cooked over Binchotan, ‘burnt’ leek, jalapeno, lemon verbena, lovage, lime

Crapaudine Beetroot, ‘Soubise’, pink pepper, rose, black garlic, horseradish

Coco de Palmpol Beans, Wiltshire 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