



*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 balm, lovage, lime

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

**Hodmedods Pearled Spelt**, black Winter truffle, Cornish Meyer lemon, Vin Jaune, Mexican marigold



**Forced Rhubarb**, frozen Driftwood cheese, sunflower seed

**Islands Chocolate**, cocoa nib, Manni olive oil, 50 year old Balsamic



## 'TO FINISH'

**Tahitian Vanilla**,  
*Crème Chiboust, puff pastry, Jasmine tea, quince, Voatsiperifery pepper*

*Milk Chocolate, miso caramel*

Drinks pairing £115

Single Drink £18

**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