



*Chris Cleghorn*

£135

Vegan

## 'TO START'

*Bromham celeriac, mushroom, preserved truffle, IP8 vinegar*



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

'Burnt' Leek, salted lemon, jalapeño, pistachio



Bread, Picual Olive Oil



Ravioli, fermented carrot, 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, Honestly Blue 'cheese', sunflower seed

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



## 'TO FINISH'

Tahitian Vanilla,  
*coconut, Jasmine tea, quince, Voatsiperifery pepper*

Dark Chocolate, bergamot

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