



Chris Cleghorn

£135

Vegetarian

'TO START'

Bromham celeriac, mushroom, preserved truffle, IP8 vinegar



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

'Burnt' Leek, salted lemon, jalapeño, pistachio



Bread, Ivy House Farm Butter



Ravioli, fermented carrot, lovage, lime

Cheltenham 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