



Chris Cleghorn

£90

'TO START'

Cornish Crab



IkeJime Chalk Stream Trout, cured,
fermented carrot, blood orange

Achillée Pépin Orange, Alsace, France, NV
125ml ~ £16



Bread, Ivy House Farm Butter



Sladesdown Farm Duck, white asparagus, wild garlic,
Preserved truffle sauce

Bogle Vineyrds, Old Vine Zinfandel, California, America, 2021
125ml ~ £20



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

Graham's 20 year Tawny Port, Portugal
70ml ~ £16



'TO FINISH'

Wye Valley Rhubarb

Tahitian Vanilla parfait, rose, pink peppercorn

Milk Chocolate, *miso caramel*

Wine Recommendations are optional.

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