



Chris Cleghorn

£140

'TO START'

Cornish Crab



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



Bread, Ivy House Farm Butter



Isle of Skye Langoustine, cooked over Binchotan,
Wye Valley Green Asparagus, spring onion, jalapeno, Lovage

Cornish Kern Raviolo, morel, Vin Jaune,
Cornish Meyer lemon, Mexican marigold

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



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



'TO FINISH'

Wye Valley Rhubarb

Tahitian Vanilla parfait, rose, pink peppercorn

Milk Chocolate, *miso caramel*

Drinks Pairing £80

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