



*Chris Cleghorn*

£190

## 'TO START'

*Cornish Crab*



**Garden Pea**, Exmoor Caviar, smoked cream, alliums,  
Piemonte hazelnuts, maple syrup

**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



**Isle of Wight Tomato**, frozen Driftwood cheese, sunflower seed

**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 £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



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## Wine Selection

*Our wine recommendations are optional.*

*The full wine list is also available and we will be more than happy to help you choose a glass or a bottle to suit your preferences.*

Bluestone Classic Cuvee, Wiltshire, England, 2019

or

Eins Swei Zero Brut, sparkling Riesling, Rheinhessen, Germany,

0% (Non Alcoholic)

*(Included for all)*



Achillée Pepin, Orange, Alsace, France, NV (Bio)

125ml ~ £16

Collet Demi-Sec, Aÿ, Champagne, France, NV

125ml ~ £22



Mestervolgy Furmint, Füleky, Tokaj, Hungary, 2019

125ml ~ £13

Sotovelo Palomino, Diatomists, Balbaina, Jerez, Spain, 2022  
(VG)

125ml ~ £13

Bear Cub, Pursued by Bear, Cabernet Sauvignon & Merlot, Walla  
Walla, Washington, United States, 2020

125ml ~ £20



Cabernet Franc Ice Wine, Peller Estates, Ontario, Canada,  
2019 (VG)

100ml ~ £35

Graham's 20-year Tawny Port, Portugal, NV

70ml ~ £15