



Chris Cleghorn

£190

Pescatarian

'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

Shamembert 'cheese' Raviolo, morel, Vin Jaune,
Cornish Meyer lemon, Mexican marigold

Cornish Monkfish, white asparagus, wild garlic,
preserved black winter truffle, hollandaise



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