



Chris Cleghorn

£135

Vegan

'TO START'

Bromham celeriac, mushroom, preserved truffle, IP8 vinegar



Garden Pea, Tonburi, smoked cream, alliums,
Piemonte hazelnuts, maple syrup

Crapaudine Beetroot, 'Soubise', pink pepper, rose,
black garlic, horseradish



Bread, Picual Olive Oil



Wye Valley Green Asparagus, pistachio, spring onion,
Jalapeno, lovage, lime

Ravioli, fermented carrot, Mexican marigold

Morel, white asparagus, wild garlic, preserved black winter truffle,
Cornish Meyer lemon, Vin Jaune



Isle of Wight Tomato, Honestly Blue 'cheese', sunflower seed

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



'TO FINISH'

Wye Valley Rhubarb
Coconut, rose, pink peppercorn

Dark Chocolate, bergamot

Drinks pairing £115
Single Drink £18

Tasting menus are priced per person



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Please inform a member of our team if you have any allergies as all 14 allergen foods are used in our kitchen

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)

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

125ml ~ £22

Chelti Winery, Kisi Qvevri, Georgia, 2021 (VG)

125ml ~ £11



Csernus, Pesecka Leanka, Stredoslovenská, Slovakia, 2021 (VG)

125ml ~ £13

Blackbook Winery, 'Nightjar' Pinot Noir, Clayhill Vineyard, Essex, England, 2022 (VG)

125ml ~ £16

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

125ml ~ £13



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

100ml ~ £35

Alcyone Tannat, Vinedo de los Vientos, Atlantida, Uruguay, NV (VG)

100ml ~ £18