

Chris Cleghorn

£140

'TO START'

Cornish Crab

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

Read, Ivy House Farm Butter

Simple

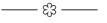
Cornish Lobster, cooked over Binchotan, Wye Valley Green Asparagus, spring onion, jalapeno, lovage

> 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

7 Drinks pairing £115 5 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