



*Chris Cleghorn*

£140

## 'TO START'

*Cornish Crab*



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



Bread, Ivy House Farm Butter



**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