



Chris Clephorn

£190

Dairy Free

'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, Picual Olive Oil



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

Sladesdown Farm Duck, white asparagus, wild garlic,
Preserved truffle Sauce



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

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