



Chris Cleghorn

£190

Gluten 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



Gluten-free Bread, Ivy House Farm Butter



Cornish Lobster, cooked over Binchotan,
Wye Valley green asparagus, spring onion, jalapeno, lovage

Devon Whole Yellow Peas, morel, Vin Jaune,
Cornish Meyer lemon, Mexican marigold

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



Isle of Wight Tomato, frozen Driftwood cheese, sunflower seed

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



'TO FINISH'

Wye Valley Rhubarb

Tahitian Vanilla parfait, 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