



*Chris Cleghorn*

£190

## ‘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, 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



**Isle of Wight Tomato**, frozen Driftwood cheese, sunflower seed

**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*

Drinks pairing £115

Single Drink £18

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