



Chris Cleghorn

£135

Vegetarian

‘TO START’

Bromham celeriac, mushroom, preserved truffle, IP8 vinegar



Garden Pea, Tonburi, smoked cream, alliums,
Piemonte hazelnuts, maple syrup

Crapaudine Beetroot, ‘Soubise’, pink pepper, rose,
black garlic, horseradish



Bread, Ivy House Farm Butter



Wye Valley Green Asparagus, pistachio, spring onion,
Jalapeno, lovage, lime

Ravioli, fermented carrot, Mexican marigold

Morel, white asparagus, wild garlic, preserved black winter truffle,
Cornish Meyer lemon, Vin Jaune



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

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