

A TASTE OF THE CLOCKSPIRE (V)

To be enjoyed by the whole table

Selection of snacks:

Goats cheese tart, blackberry

Potato rosti, burnt apple, cider vinegar

Bubble and squeak arancini, brown sauce

Ayala, Majeur Brut, Aÿ, Champagne, France, NV

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Purple sprouting broccoli 'Caesar', sourdough croutons, parmesan shavings

Viognier, Puertas Antiguas, Valle Central, Chile 2023

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Jerusalem artichoke, sunflower seed, pickled pear, blue cheese dressing

Sauvignon Blanc, Isabey, Sevilen, Izmir, Turkey 2022

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BBQ celeriac, quinoa, pickled golden raisins, black garlic, butter sauce

Primitivo, Trentacoste, Puglia 2022

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Optional selection of cheeses 2 or 4 £13 or £18

Fonseca 10 Years Old Tawny, Douro, Portugal

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Sea buckthorn sorbet, yoghurt, dill

Ortega, Late Harvest, Linden Estate, Boxford, Berkshire, England

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Single origin 'Nica brown' chocolate ganache, toasted wild rice,

orange sorbet, chocolate shards

Recioto della Valpolicella, Valpantena, Tezza, Veneto, Italy 2017

4 Courses £60

6 Courses £80

Wine pairing 4 courses £50

Wine pairing 6 Courses £65



*Please let us know if you have any dietary requirements or intolerance.
A discretionary service charge of 10% will be added to your final bill.*