

## A TASTE OF THE CLOCKSPIRE (V)

*To be enjoyed by the whole table*

Selection of snacks:

Beetroot 'tar tart', wild garlic

Tapioca cracker, asparagus, sorrel

Potato rosti, smoked mayo, jalapeno

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

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Chilled white gazpacho, marinated tomatoes, pesto, tomato chutney

*Pinot Gris, Santa Florentina, Valles del Famatina, La Rioja, Argentina 2022*

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Barbers cheddar custard, marmite crackers, pickled onion, leek ash dressing

*Verduzzo Friulano, Conte D'Attimis-Maniago, Friuli Venezia Giulia, Italy 2021*

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Jersey Royal and wild garlic ravioli, crispy potato skins, courgette, summer truffle

*Malbec, Santa Florentina, Valles del Famatina, Argentina 2022*

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Selection of 2 English cheeses

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

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New Forest strawberries, goats curd mousse, shortbread, elderflower

*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

*"Vieux Carre" (Cocktail)*

5 Courses £55

7 Courses £70

Wine pairing 5 courses £50

Wine pairing 7 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.*