

A TASTE OF THE CLOCKSPIRE

To be enjoyed by the whole table

Selection of snacks:

Chicken liver parfait tart, blackberry
Pork skin puff, burnt apple, cider vinegar
Bubble and squeak arancini, brown sauce
Ayala, Majeur Brut, Aÿ, Champagne, France, NV

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Mulled wine cured salmon, spiced quince, chicory, caviar
Montepulciano, Merlot, Milare, Terre di Chieti IGT. Truentum, Abruzzo, Italy 2022

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Barbers cheddar custard, pork Coppa, gherkin, BBQ pink fir potatoes
Sauvignon Blanc, Isabey, Sevilen, Izmir, Turkey 2022

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Venison loin, game faggot, spiced red cabbage, salsify, sea beet
Cairanne, Le Pavillon des Courtisanes, Jean-Luc Colombo, Rhône Valley, France 2020

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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

Single origin 'Nica brown' chocolate ganache, toasted wild rice,
orange sorbet, chocolate shards
Recioto della Valpolicella, Valpantena, Tezza, Veneto, Italy 2017

4 Courses £75

6 Courses £90

Wine pairing 4 courses £50

Wine pairing 6 Courses £65



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