

A TASTE OF THE CLOCKSPIRE

To be enjoyed by the whole table

Selection of snacks:

Steak 'tar tart', wild garlic

Mackerel, beetroot, tapioca crisp

Potato rosti, smoked mayo, jalapeno

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

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Clockspire gin cured salmon, grapefruit dressing, raw fennel, dill

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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Roast lamb rump, slow cooked shoulder boulangère, asparagus,
wild garlic, spring onion

Cairanne, Le Pavillon des Courtisanes, Jean-Luc Colombo, Rhône Valley, France 2020

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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 £60

7 Courses £80

Wine pairing 5 courses £50

Wine pairing 7 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.*