



# CHRIS CLEGHORN'S 'GLUTEN FREE NINE' £170

## 'To Start'



**Chalk Stream Trout**, cured, Granny Smith apple,  
Tonka bean, ginger \*\*

**White Asparagus**, Exmoor Caviar, alliums, Piemonte hazelnuts,  
maple syrup

**Wye Valley Green Asparagus**, Westcombe ricotta, salted lemon,  
sumac, jalapeno, mint \*



Gluten-free Bread, Ivy House Farm butter



**Cornish Lobster**, cooked over Binchotan,  
fermented carrot, lemon verbena, lovage, lime \*\*

**Woolley Park Farm Duck**,  
gluten free pasta, Vin Jaune, Mexican Marigold

**Huntsham Court Farm Middle White Pork**,  
Cep, 'Sauerkraut', preserved black winter truffle, Old Marsala \*\*



**Isle of Wight Tomato**, frozen Driftwood cheese, sunflower seed

**Islands Chocolate**, cocoa nib, Manni olive oil, Pedro Ximenez\*

**English Strawberry**, coconut, fennel, 'Bonini Modena' balsamic \*\*



## 'To Finish'

**NINE drinks £115**

**SIX drinks £80**

**FOUR drinks £65**

Tasting menus are priced per person

\* Select 'SIX' courses for £140

\* Select 'FOUR' courses for £90 (not available Saturday evening)

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

Full details of allergen information is available on request.