



CHRIS CLEGHORN'S 'VEGAN NINE' £120

'To Start'



Cucumber, wasabi, radish, sorrel

White Asparagus, Piemonte hazelnuts, preserved Kombu, maple syrup**

Wye Valley Green Asparagus, coconut 'cream cheese', salted lemon, sumac, jalapeno, mint *



Bread, Piquaul olive oil



Ravioli, fermented carrot, lime, lovage **

Crapaudine Beetroot, 'Soubise', pink peppercorn, rose, black garlic, horseradish

Sharpham Park Farm Spelt, morel, Vin Jaune, seasonal herbs **



Isle of Wight Tomato, frozen honestly blue '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 £95

* Select 'FOUR' courses for £70 (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