



## CHRIS CLEGHORN'S 'VEGETARIAN NINE' £120

'To Start'



Cucumber, wasabi, radish, sorrel

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

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



Bread, Ivy House Farm butter



Ravioli, fermented carrot, lovage, lime \*\*

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

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



Isle of Wight Tomato, frozen Driftwood cheese, sunflower seed

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

English Strawberry & Forced Rhubarb  
roasted Tahitian vanilla, jasmine, puff pastry \*\*



'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  
are used.

Full details of allergen information is available on request.