

## CHRIS CLEGHORN'S 'PESCATARIAN NINE' £160

Chalk Stream Trout, cured, wasabi, radish, Granny Smith apple\*

Bedlam Farm Delica Pumpkin, Exmoor Caviar, pecan, maple syrup\*

Celeriac, Salt baked, mustard, apple
Bread, Ivy House Farm butter
<b>Cornish Lobster,</b> cooked over Binchotan, fermented sweetcorn Tahitian vanilla, lemon verbena, lovage *
<b>Ruby Beetroot,</b> young and 'Soubise', pink peppercorn, rose, black garlic, horseradish
Sharpham Park Farm Spelt, Autumn truffle, Vin Jaune, seasonal herbs *
Isle of Wight Tomato, frozen Driftwood cheese, sunflower seed
Islands Chocolate, cocoa nib, Manni olive oil, Pedro Ximenez*
Oak Church Raspberries, Tonka bean parfait, fennel, 'Bonini Modena' balsamic*
'To Finish'
NINE drinks £105
SIX drinks £70

Tasting menus are priced per person

\* Select 'SIX' courses for £130

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.