



Chris Cleghorn

Snack

CARROT

Cornish Kern, Lovage, Salted Lemon

VEAL SWEETBREAD

Onion, Pea, Black Truffle, Piedmont Hazelnut

Pedro Ximenez, Jamaican Blue Mountain Coffee

MILK BREAD

DEVONSHIRE LOBSTER

Isle of Wight Tomato, Tahitian Vanilla, Citrus

CORNISH MONKFISH

Kohlrabi, Mussels, Oscietra Caviar, Alliums

SLADESDOWN FARM DUCK

Sweetcorn, Girolle, Spring Onion, Mexican Marigold, Black Garlic

ISLAND CHOCOLATE

Fig Leaf, Manni Olive Oil, 50-Year-Old Balsamic

CHEDDAR STRAWBERRIES

Custard, Sheep Yoghurt, Lemon Verbena

Sweet Treats

185

Seven Paired Wines 110

Tasting menus are priced per person.

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