



Chris Cleghorn

À La Carte

Snack

—

CARROT

Cornish Kern, Lovage, Salted Lemon

or

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

or

SLADESDOWN FARM DUCK

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

—

ISLANDSCHOCOLATE

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

or

CHEDDAR STRAWBERRIES

Custard, Sheep Yoghurt, Lemon Verbena

—

Sweet Treats

95*

Three Paired Wines 55

**Additional course can be added to create a four-course experience*

Starter 25 \ Main 35 \ Dessert 20

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.