



Chris Cleghorn's  
'SEVEN'  
£85.00

Appetizer



Raw Orkney Scallop, leek, mushroom, seaweed



Tagliatelle, Perigord truffle, 36 month aged parmesan, lovage



Brill, poached, turnip, hispi cabbage, shrimp, salted lemon



Fallow Deer, bbq cauliflower, golden raisin, sprout, bitter chocolate



Tunworth, button mushroom, Madeira



Mango, yuzu, coconut



Dark Chocolate mousse, yoghurt sorbet, olive



Petit Fours

**6 individually selected glasses of wine to accompany the Tasting menu £57.50**

**If you prefer not to have the full menu, please choose a two or three course menu to your liking.  
Starter £17.50, Main £30, Dessert £12.50**

**If you have any dietary requirements or allergies, or you simply do not like something, please inform our restaurant team and Chef will be happy to adapt our dishes for you.  
Full details of allergen information is available on request.**

**Please note that we add a discretionary 12.5% gratuity to every bill. 100% of tips are shared with the team. If you would like the gratuity to be removed please advise your waiter who will be happy to do so.**