

Chris Cleghorn's
Vegetarian 'SEVEN'
£77.50

Appetiser



Beetroot, Lanark Blue, pecan, salted lemon *



Isle of Wight Tomatoes, burrata, basil, olive *



Bread, black treacle and rye, clotted cream butter



Jersey Royal Potatoes, tenderstem broccoli, hen of woods, sea beet, white wine sauce *



Macaroni, courgette, Australian Black truffle, cheddar, spring onions *



Tor, golden raisin, 'Bonini Modena', chicory



Dark Chocolate Mousse, yoghurt sorbet, olive oil *



Blackcurrant, meadowsweet meringue, lemon balm



Petit Fours

5 individually selected glasses of wine to accompany the Tasting menu £47.50

If you prefer not to have the full menu, please choose a two or three course menu to your liking.

Beetroot £14.50, Tomato £16.50, Mains £26.00, Desserts £12.50

*Select 'FIVE' courses for £67.50

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.