

Chris Cleghorn's
Dairy Free 'SEVEN'

£87.50

Appetizer



Raw Orkney Scallop, horseradish, pink grapefruit, dill *



Ox Tongue, Isle of Wight tomatoes, Worcestershire sauce, nasturtiums *



Bread, black treacle and rye, Piquaul olive oil



Brill, poached, courgette, salted lemon, Exmoor Caviar, sea herbs *



Fallow Deer or Grouse, celeriac, cabbage, pickled blackberry, bitter chocolate * +



Raspberry, tarragon, pistachio



Dark Chocolate Mousse, soya yoghurt sorbet, olive oil *



Blackcurrant, cream cheese, 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.

Scallop £20.00, Ox Tongue £16.50, Mains £32.50, Dessert £12.50

*Select 'FIVE' courses for £70

+Please be aware Grouse may contain Shots.

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.

SAMPLE