

Chris Cleghorn's  
'SEVEN'  
£87.50

Appetizer



Raw Orkney Scallop, horseradish, pink grapefruit, dill



Burford Brown Egg, Australian black truffle, 36 month aged parmesan, spring onion



Bread, black treacle and rye, clotted cream butter



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



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



Tor, golden raisin, 'Bonini Modena', chicory



Dark Chocolate Mousse, yoghurt sorbet, olive oil



Blackcurrant, meadowsweet meringue, lemon balm



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.

Starters £20.00, Mains £32.50, Desserts £12.50

\* 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.