

Chris Cleghorn's  
Dairy Free 'NINE' £110

Appetizer



Raw Orkney Scallop, horseradish, pink grapefruit, dill \*



Smoked Devon Eel, golden beetroot, lovage, apple



Veal Sweetbread, butternut squash, soy, maple, pecan \*



Bread, black treacle and rye, Piquaul olive oil



Tagliatelle, white truffle, cashews, spring onion



Cornish Brill, poached, cucumber, salted lemon, Exmoor caviar, sea herbs \*



Woolley Park Farm Duck, beetroot, sea beet, kumquat \*

Or

Wiltshire Lamb Rump, lettuce, anchovies, mint



Blackberry, oat milk, cassia bark, tarragon, brandy snap



Tulakalum Chocolate, almond yoghurt sorbet, perilla, olive oil \*



Mango, pineapple, coconut, coriander, lime \*



'To Finish'

6 paired glasses of wine £58.50

Tasting menus are priced per person

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

Starters £25, Mains £32.50, Desserts £14.50

OR \* Select 'SIX' courses for £85