

# Chris Cleghorn's

## 'NINE' £110

Appetizer



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



Smoked Devon Eel, golden beetroot, lovage, apple



Veal Sweetbread, butternut squash, salted lemon, nasturtium \*



Bread, black treacle and rye, clotted cream butter



Tagliatelle, white truffle, 36 month aged parmesan, chestnut



Cornish Seabass, poached, Roscoff onion, Exmoor caviar, yuzu kosho \*



Woolley Park Farm Duck, beetroot, kumquat, chicory \*

Or

Rhug Estate Fallow Deer, mushroom ketchup, autumn truffle, leek, pink peppercorn



Tor, golden raisin, 'Bonini Modena', walnut, dandelion



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



Mango, coconut, coriander, passionfruit, 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, Tagliatelle £35, Desserts £14.50

OR \* Select 'SIX' courses for £85