



*Chris Cleghorn*

**£135**

Vegan

## ‘TO START’

*Bromham celeriac, mushroom, preserved truffle, IP8 vinegar*



**Delica Pumpkin**, Tonburi, smoked oat cream, alliums, pecans, maple syrup

**‘Burnt’ Leek**, salted lemon, jalapeño, pistachio



Bread, Picual Olive Oil



**Ravioli**, fermented carrot, lovage, lime

**Crapaudine Beetroot**, ‘Soubise’, pink pepper, rose, black garlic, horseradish

**Coco de Paimpol Beans**, Autumn truffle, Vin Jaune, seasonal herbs



**Isle of Wight Tomato**, Honestly Blue ‘cheese’, sunflower seed

**Islands Chocolate**, cocoa nib, Manni olive oil, Pedro Ximenez



## ‘TO FINISH’

*Oak church Farm Raspberries, coconut, 50-year old Balsamic*

*Dark Chocolate, bergamot*

**Drinks pairing £115**

**Tasting menus are priced per person**

**Please inform a member of our team if you have any allergies as all 14 allergen foods are used in our kitchen**