

December THE CLOVE CLUB - Short TASTING MENU

Raw Orkney SCALLOP
HAZELNUT, CLEMENTINE & TRUFFLE

Wild Scottish TUNA LOIN TARTARE
WHITE TRUFFLE, CAPER leaf & olive oil
(Supplemental Course for £50)

Cornish RED MULLET
violet ARTICHOKE & TROMPETTES

Red-Legged PARTRIDGE
QUINCE, GENTIAN ROOT & winter SLAW

Aynhoe Park VENISON
CELERIAC & CACAO NIBS

Grilled HABANERO Granita
PLUM sorbet & SHEEP'S milk yoghurt

Warm POTATO Mousse
CARAMEL ice cream & TRUFFLE
(Add White Truffle for £30)

MENU - £195

WINE PAIRING - £125