November The Clove Club - Short Tasting Menu

Raw Orkney Scallop
HAZELNUT, CLEMENTINE & TRUFFLE

Rod & Line Caught Scottish Tuna Loin Tartare White truffle, caper leaf & olive oil (A Supplemental Course for £50)

Hazelwood Grilled Line Caught SQUID LEEKS & roulette PEPPER sauce

Wild Scottish Mallard fermented RED CABBAGE & BEETROOT

Aynhoe Park Venison
CELERIAC & CACAO NIBS

Grilled Habanero Granita sorbet & Sheep's milk yoghurt

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

MENU - £195 WINE PAIRING - £125