

November THE CLOVE CLUB - TASTING MENU

Raw Orkney SCALLOP
HAZELNUT, CLEMENTINE & TRUFFLE

Lightly Grilled Wild Scottish TUNA
WALNUT & PEPPER *condiment*, SWISS CHARD & MARJORAM *sauce*

SARDINE *Sashimi*
GINGER, CHRYSANTHEMUM & Craighellachie

Rod & Line Caught Scottish TUNA LOIN TARTARE
WHITE TRUFFLE, CAPER *leaf* & olive oil
(A Supplemental Course for £50)

Cornish JOHN DORY
violet ARTICHOKE & CEPS

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 - £225

WINE PAIRING - £175