

March

THE CLOVE CLUB - TASTING MENU

Smoked Wiltshire TROUT
ALMOND MILK & WATERCRESS
(Add *Petrossian Oscietra Caviar* for £25)

Raw Orkney SCALLOP
HAZELNUT, CLEMENTINE & TRUFFLE

Cornish MONKFISH
CEPS & violet ARTICHOKE

Wild Scottish LANGOUSTINE
BAY LEAF *brown* BUTTER, SORREL & APPLE *sauce*

One Hundred Day Old Garat CHICKEN
wild GARLIC & *blond* LENTIL

Dry Aged Middlewhite PORK
spiced DATE *purée* & SOCCA

Wild FENNEL *Granita*
BLOOD ORANGE & SHEEP'S milk YOGHURT

Forced Yorkshire RHUBARB
OATS & WHISKY

MENU - £225

WINE PAIRING - £175

Please notify your waiter if you have any allergies
Please be aware that wild game may contain shot
A discretionary 15% service charge will be added to your bill