

February THE CLOVE CLUB - TASTING MENU

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

Raw Orkney SCALLOP
HAZELNUT, CLEMENTINE & TRUFFLE

Cornish SARDINE *Sashimi*
GINGER, CHRYSANTHEMUM & Craighellachie

Cornish Line Caught TURBOT
WATERCRESS & CEPS

Crispy PORK JOWL
fermented RED CABBAGE & BEETROOT

Aynhoe Park VENISON
CELERIAC & CACAO NIBS

FENNEL *Granita*
BLOOD ORANGE & SHEEP'S milk *yoghurt*

Warm POTATO Mousse
Caramel *ice cream* & BLACK TRUFFLE

MENU - £225

WINE PAIRING - £175