

August 2025 THE CLOVE CLUB - TASTING MENU

Gently Cooked Organic GREENS
JERSEY ROYAL & Petrossian *oscietra* CAVIAR

Raw Orkney SCALLOP
HAZELNUT, CLEMENTINE & Perigord TRUFFLE

Cornish SARDINE *Sashimi*
GINGER, CHRYSANTHEMUM & WHISKY *broth*

Cornish TURBOT
COURGETTE, CURRY LEAF & CHICKEN FAT *emulsion*

Scottish *Blue Shell* LOBSTER
GOOSEBERRY *aguachile* & SUMMER BERRIES
(A Supplemental Course for £30)

Maison Garat CHICKEN
smoked SWEETCORN, Jerusalem ARTICHOKE & MISO MUSTARD

Herdwick LAMB
Perlina AUBERGINE, green TOMATO & *salsa macha*

Amalfi LEMONADE
fizzy LEMON *mousse* & Kampot PEPPER *ice cream*

STRAWBERRIES & CREAM
SAKE *lees*, BLACKCURRANT *vinegar* & Antica Formula VERMOUTH

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