

April

THE CLOVE CLUB SAMPLE TASTING MENU

Cornish CRAB *Dumpling*  
*hot & sour soup*

Raw Orkney SCALLOP  
HAZELNUT, CLEMENTINE & Perigord TRUFFLE

White ASPARAGUS *Royale*  
ARBOIS, WALNUT, GINGER & Rossini CAVIAR

Cornish MONKFISH  
green ASPARAGUS & *sauce maitaise*

Maison Garat CHICKEN  
LEEK, *toasted* HAY & TROMPETTE

*Dry Aged* Middlewhite PORK  
*wild* GARLIC & *rare* CITRUS

*Grilled* HABANERO *Granita*  
RHUBARB *sorbet* & SHEEP'S milk *yoghurt mousse*

*Warm* POTATO *Mousse*  
CAMEL *ice cream* & black TRUFFLE

LUNCH MENU - £255

DINNER MENU - £285

WINE PAIRING - £225

PRESTIGE WINE PAIRING - £325

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