

September THE CLOVE CLUB - TASTING MENU

Raw Orkney SCALLOP

HAZELNUT, CLEMENTINE & Manjimup TRUFFLE

*Gently Cooked* Organic GREENS

JERSEY ROYAL & CAVIAR *sauce*

Lightly *Grilled Wild* Scottish TUNA

WALNUT & PEPPER *condiment* , SWISS CHARD & MARJORAM *sauce*

Scottish *Blue Shell* LOBSTER

YUZU ESPELETTE *gel* & *sauce* CHORON

VEAL SWEETBREAD

BAY LEAF *brown* BUTTER, FIG & LIQUORICE

Anjou PIGEON

SWEETCORN & GIROLLES

*Grilled* HABANERO Granita

*sorbet* & SHEEP's milk *yoghurt*

APRICOT *Sorbet*

KERNEL *mousse*, POPCORN & AMARANTH

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