

June

THE CLOVE CLUB - TASTING MENU

Gently Cooked Organic GREENS

JERSEY ROYAL & CAVIAR *sauce*

Chilled Salad of Charcoal Grilled AUBERGINE

Cornish CRAB, GINGER & CINNAMON

Cornish SARDINE *Sashimi*

GINGER, CHRYSANTHEMUM & Craighellachie

Cornish TURBOT

PISTACHIO, CURRY LEAF & CHICKEN FAT *emulsion*

Spring 'TACO'

crisp PORK JOWL, *charred* ONION & RHUBARB

Slow Roast Guinea FOWL

BLACK OLIVE, CARROT & MORELS

Wild FENNEL Granita

BLOOD ORANGE & SHEEP'S milk YOGHURT

LOQUAT Sorbet

LOQUAT 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