

# Taste of The Clockspire

*To be enjoyed by the whole table*

Barbers cheddar 'Jammy dodger'

Cods roe tart, oyster leaf

Cep vol-au-vent

*Ayala, Majeur Brut, Aÿ, Champagne, France, NV*

\*

'Tea and toast'

Mushroom broth, chicken liver and truffle brioche

\*

Raw beef, Jerusalem artichoke, IPA vinegar, smoked heart

*Gritchie Session IPA Lore, 4.3%*

\*

Roasted scallops, Kabocha squash, apple dashi

*Arinto, Quinta de Chocapalha, Vinho Regional Lisboa, Estremadura, 2018*

\*

Venison loin, king oyster mushroom, turnip, elderberry

*Lacrima di Morro d'Alba, Pignocco, Marches, Italy 2017*

\*

Clockspire 'Pine apple'

\*

Bitter chocolate, pumpkin seed, squash, sherry

*Recioto della Valpolicella, Tezza, Veneto, Italy, 2015*

£75

Wine pairing - £55

Cheese course supplement - £8



*Please let us know if you have any dietary requirements or intolerance.  
A discretionary service charge of 10% will be added to your final bill.*