

GREG CLARKE AT

# THE PASS

‘Scallop black’

Autumn mushroom tart, Baron Bigod & blackberry leaf

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Red Kuri squash gelée, buffalo curd & wild camomile oil

Buttermilk Derbyshire Oatcakes, lardo & Westcombe cheddar

Cornish poached crab, courgette & salted gooseberry

Late summer corn, smoked eel, cobnut & sea buckthorn

Squid, mushroom dashi & damson vinegar

Roast Mallard, heart ragu, crapaudine beetroot & preserved elderberries

85% Mayan Red Cacao, 10yr Tawny Port, black fig & leaf ice cream

Charentais melon, lavender sheep’s yoghurt & ‘caramac’

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Stichelton fudge & cranberry

Meyer lemon & brown butter drizzle

**8 courses**

**£95 pp**

Please advise us of any food allergens or intolerances

A discretionary 12.5% service charge will be added to your bill

All prices are inclusive of VAT at the current rate