

GREG CLARKE AT  
**THE PASS**

Red kuri squash gelée, buffalo curd & wild camomile oil  
Buttermilk Derbyshire oatcakes, lardo & Westcombe cheddar  
Squid, mushroom dashi & damson vinegar

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Roast mallard, heart ragu, crapaudine beetroot & preserved  
elderberries

*Or*

Gilt bream, IOW tomatoes, black garlic & giarrafa olive  
dressing

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85% Mayan red cacao, 10yr Tawny port, black fig & leaf ice  
cream

*Or*

Grilled mirabelle plums, damson & vanilla oil dressing, coal ice  
cream

**5 courses**  
**£50 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