



Chris Cleghorn

Sladesdown Farm Duck

Madeira, Douglas Fir

Veal Sweetbread

Jerusalem artichoke, Piedmont hazelnut, Pedro Ximenez, Jamaican
Blue Mountain coffee

Black Treacle & Rye Bread

Ivy House clotted cream / lamb fat

Cornish Monkfish

kohlrabi, mussels, Oscietra caviar

Yorkshire Forced Rhubarb

tonka bean, pink peppercorn, Mexican marigold

Somerset Cider Gum

spiced sugar

Milk Chocolate

miso caramel

£100

Tasting menus are priced per person.

**Please inform a member of our team if you have any allergies as all 14
allergen foods are used in our kitchen.**



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Wine Recommendations

Veal Sweetbread

Clairette De Die, Achard Vincent, Rhône Valley, France, NV (VG)

light - floral - sparkling

£15 ~ 125ml

Cornish Monkfish

Viognier, 'The Age of Grace', Lismore, Western Cape, South Africa,
2023 (VG)

rich – aromatic - elegant

£18 ~ 125ml

Yorkshire Forced Rhubarb

Brachetto d'Acqui, Contero, Piedmont, Italy, NV (VG)

fruity – fizzy - fun

£11 ~ 125ml