



Chris Cleghorn

Sladesdown Farm Duck – Part I

Madeira, Douglas Fir

Carrot

Cornish Kern, lovage, salted lemon

Isle of Skye Langoustine

Yuzu kosho, Tahitian vanilla, Wye Valley green asparagus

Black Treacle & Rye Bread

Ivy House clotted cream / lamb fat

Veal Sweetbread

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

Cornish Monkfish

kohlrabi, mussels, Oscietra caviar

Sladesdown Farm Duck - Part II

morel, wild garlic, Vin Jaune, Winter thyme

Islands Chocolate

bay leaf, Manni olive oil, 50-year old balsamic

Yorkshire Forced Rhubarb

tonka bean, pink peppercorn, Mexican marigold

Somerset Cider Gum

spiced sugar

Milk Chocolate

miso caramel

£185

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.