



Chris Cleghorn

A' LA CARTE

Carrot

Cornish Kern, lovage, salted lemon
or

Veal Sweetbread

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

Newlyn Market Lobster

Wye Valley Green Asparagus, mushroom, citrus
or

Sladesdown Farm Duck - Part II

morel, wild garlic, Vin Jaune, wild garlic

Islands Chocolate

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

Yorkshire Forced Rhubarb

tonka bean, pink peppercorn, Mexican marigold

*Our à la carte menu includes a snack to start, bread,
and sweet treats to finish.*

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

DINNER - £95

LUNCH - £80