



*Chris Cleghorn*

## 'Lunch for Less'

### **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, rose

### **Somerset Cider Gum**

spiced sugar

### **Milk Chocolate**

miso caramel

**£80**

If you would prefer a reduced lunch menu for £60 please select either the Veal Sweetbread or the Yorkshire Forced Rhubarb but all other dishes will still be served.



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**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.**

## **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