



Chris Cleghorn

Pescatarian

Potato

lovage, sea grapes

Crapaudine Beetroot,

‘Soubise’, pink pepper, rose, black garlic, horseradish

Isle of Skye Langoustine

Yuzu kosho, Tahitian vanilla, Wye Valley green asparagus

Black Treacle & Rye Bread

Ivy House clotted cream / mushroom

Fermented Carrot

onion, quince, Hen of the Woods

Cornish Monkfish

kohlrabi, mussels, Oscietra caviar

Bromham Cauliflower

Amalfi lemon, preserved truffle, yeast

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.