



Chris Cleghorn

£70

'TO START'

*Ikejime Chalk Stream Trout, cured, Granny Smith apple,
Tonka bean, ginger*

Veal Sweetbread, Yeast, Ip8 Beer vinegar



Woolley Park Farm Duck, cannelloni,
20-year old Madeira, oregano

Etna Rosso Ciauria, Pietro Caciorgna, Sicily, Italy, 2022
£11 for 125ml



Bread, Ivy House Farm Butter



Cornish Lobster, cooked over Binchotan,
fermented carrot, lemon verbena, lovage, lime

Mestervolgy Furmint, Füleky, Tokaj, Hungary, 2019
£13 for 125ml



Islands Chocolate, cocoa nib, Manni olive oil, Pedro Ximenez

Graham's 20-year old Tawny Port
£17 for 70ml



'TO FINISH'

*Oak Church Farm Raspberries, roasted Tahitian vanilla,
puff pastry, 50-year old balsamic*
Milk chocolate, miso caramel

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.