



*Chris Cleghorn*

£135

Vegetarian

## ‘TO START’

*Jersey Royal Potato, Sea Grapes, chive*



**Isle of Wight Tomato,**  
cream ‘cheese’, ginger, basil

**Crapaudine Beetroot,** ‘Soubise’, pink pepper, rose,  
black garlic, horseradish



**Black Treacle & Rye Bread,**  
Ivy House clotted cream / roasted yeast / mushroom



**Ravioli,** fermented sweetcorn, Lemon Verbena  
**Coco de Palmpol Beans,** Vin Jaune, preserved truffle,  
Mexican Marigold

**Carrot,** fermented, apricot, fennel seed, onion



**Islands Chocolate,** fig leaf, Manni olive oil, 50-year old balsamic

**Oakchurch Farm Strawberries,** sheep’s yogurt, Tahitian Vanilla,  
rose, pink peppercorn



## ‘TO FINISH’

*Milk Chocolate, miso caramel*

Nine drinks ~ £125

Seven drinks ~ £100

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.