



*Chris Cleghorn*

## New Year's Eve 2025

£235

*Gusbourne, Blanc de blancs, England, 2019*

**Sladesdown Farm Duck – Part I,**  
madeira, Douglas Fir

**IkeJime Chalk Stream Trout,**  
golden beetroot, English wasabi, Antonius caviar, buttermilk, dill

**Veal Sweetbread,**  
Jerusalem artichoke, Piedmont hazelnut, Pedro Ximenez, Jamaican  
Blue Mountain coffee

**Black Treacle & Rye Bread,**  
Ivy House clotted cream / lamb fat

**Isle of Sky Langoustine,**  
fermented carrot, lovage, Tahitian vanilla

**Cornish Kern Cheese Raviolo,**  
mushroom, Amalfi lemon, Vin Jaune, Mexican marigold, preserved  
truffle

**Sladesdown Farm Duck – Part II**  
Roscoff onion, pickled girolle, black garlic, Winter thyme

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

**Yorkshire Forced Rhubarb,**  
tonka bean, pink peppercorn, rose

**Milk Chocolate,**  
miso caramel

**Wine Gum,**  
Earl grey tea sugar

*Alcoholic*

*Non-Alcoholic*

*£100*

*Seven Drinks*

*£70*

*£75*

*Five Drinks*

*£50*

**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.**