



Chris Cleghorn

'Three'

£100

(£115 from 1.1.26)

Sladesdown Farm Duck,
madeira, Douglas Fir



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

Clairette De Die, Achard Vincent, Rhône Valley, France, NV
£15 ~ 125ml



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



Isle of Skye Langoustine,
fermented carrot, Lovage, Tahitian vanilla

Guri, Vine Vinu, Vinho Verde, Portugal, 2024
£16 ~ 125ml



Yorkshire Forced Rhubarb,
tonka bean, pink peppercorn, rose

Brachetto d'Acqui, Contero, Piedmont, Italy, NV (VG)
£10 ~ 125ml



Milk Chocolate,
miso caramel

Wine Gum,
jasmine tea sugar

Tasting menus are priced per person.
Drink recommendations are optional.

Please inform a member of our team if you have any allergies as all
14 allergen foods are used in our kitchen.