



Chris Cleghorn

'Five'

£145

(£155 from 1.1.26)

Sladesdown Farm Duck – Part I,
madeira, Douglas Fir

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

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

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

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,
jasmine tea sugar

Alcoholic

Non-Alcoholic

£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.**