



Chris Cleghorn

'Seven'

£175

£185 From 1.1.26

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 Skye 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

Wine Gum,
Earl grey tea sugar

Milk Chocolate,
miso caramel

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.**