



Chris Cleghorn

'Seven' – Pescatarian

£175

£185 From 1.1.26

Potato,
lovage, sea grapes

IkeJime Chalk Stream Trout,
cured, cucumber, chervil, Antonius caviar, maple syrup

Crapaudine Beetroot, 'Soubise', pink pepper, rose,
black garlic, horseradish

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

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

Coco de Paimpol Beans,
Vin Jaune, leek, Mexican marigold

Cornish Monkfish,
Bromham celeriac, preserved black truffle, Tinto de Toro

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.**