



*Chris Cleghorn*

**'Seven' - Vegetarian**

**£135**

**(£145 from 1.1.2026)**

**Potato,**  
lovage, sea grapes

**Delica Pumpkin,**  
onion, pecan, chives

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

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

**Raviolo,**  
Bromham celeriac, preserved black truffle, Piemonte hazelnut

**Yellow Peas,**  
Morel, leek, Amalfi lemon, Mexican marigold

**Fermented Carrot,**  
onion, quince, Hen of the Woods

**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.**



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