



*Chris Cleghorn*

'Three'

£100

**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)*  
£11 ~ 125ml



**Somerset Cider Gum,**  
spiced sugar

**Milk Chocolate,**  
Miso caramel

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.