



Chris Cleghorn

‘Lunch for Less’

Sladesdown Farm Duck

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

Cornish Monkfish

kohlrabi, mussels, Oscietra caviar

Yorkshire Forced Rhubarb

tonka bean, pink peppercorn, Mexican marigold

Somerset Cider Gum

spiced sugar

Milk Chocolate

miso caramel

£80

If you would prefer a reduced lunch menu for £60 please select either the Veal Sweetbread or the Yorkshire Forced Rhubarb but all other dishes will still be served.



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.

Wine Recommendations

Veal Sweetbread

Clairette De Die, Achard Vincent, Rhône Valley, France, NV (VG)

light - floral - sparkling

£15 ~ 125ml

Cornish Monkfish

Viognier, 'The Age of Grace', Lismore, Western Cape, South Africa, 2023 (VG)

rich – aromatic - elegant

£18 ~ 125ml

Yorkshire Forced Rhubarb

Brachetto d'Acqui, Contero, Piedmont, Italy, NV (VG)

fruity – fizzy - fun

£11 ~ 125ml