



Chris Cleghorn

Vegan

Potato

lovage, sea grapes

Delica Pumpkin

onion, pecan, chives

Crapaudine Beetroot

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

Black Treacle & Rye Bread

Picual olive oil / mushroom

Fermented Carrot

onion, quince, Hen of the Woods

Ravioli

Bromham celeriac, preserved black truffle, Piemonte hazelnut

Bromham Cauliflower

Amalfi lemon, preserved truffle, yeast

Islands Chocolate

almond, Manni olive oil, 50-year old balsamic

Yorkshire Forced Rhubarb

tonka bean, pink peppercorn, Mexican marigold

Somerset Cider Gum

spiced sugar

Dark Chocolate

bergamot

£145

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.