



Chris Cleghorn

Vegetarian

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

Fermented Carrot

onion, quince, Hen of the Woods

Ravioli

Bromham celeriac, preserved black truffle, Piedmont hazelnut

Bromham Cauliflower

Amalfi lemon, preserved truffle, yeast,

Islands Chocolate

Bay leaf, Manni olive oil, 50-year old balsamic

Yorkshire Forced Rhubarb

tonka bean, pink peppercorn, Mexican marigold

Somerset Cider Gum

spiced sugar

Milk Chocolate

miso caramel

£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.