



Chris Cleghorn

Sladesdown Farm Duck

Madeira, Douglas Fir

Carrot

Cornish Kern, lovage, salted lemon

Black Treacle & Rye Bread

Ivy House clotted cream / lamb fat

Newlyn Market Lobster

Wye Valley Green Asparagus, mushroom, citrus

Yorkshire Forced Rhubarb

tonka bean, pink peppercorn, Mexican marigold

Somerset Cider Gum

spiced sugar

Milk Chocolate

miso caramel

£100

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.



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Wine Recommendations

Carrot

Vinho Verde, 'Guri', Vine Vino, Portugal, 2024 (VG)

zippy – fresh – blossom

£15 ~ 125ml

Newlyn Market Lobster

Jurançon Sec, 'Pierre de Lune', Domaine Nigri, Jurançon, France, 2023

tropical – nutty – powerful

£12 ~ 125ml

Yorkshire Forced Rhubarb

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

fruity – fizzy – fun

£11 ~ 125ml