



*Chris Cleghorn*

**Sladesdown Farm Duck – Part I**

Madeira, Douglas Fir

**Carrot**

Cornish Kern, lovage, salted lemon

**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

**Newlyn Market Lobster,**

Wye Valley Green Asparagus, mushroom, citrus

**Sladesdown Farm Duck – Part II**

morel, wild garlic, Vin Jaune, wild garlic

**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

**£185**

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.