



Chris Cleghorn

Dairy Free

Sladesdown Farm Duck – Part I

Madeira, Douglas Fir

Carrot

lovage, salted lemon

Veal Sweetbread

Jerusalem artichoke, Piedmont hazelnut, Pedro Ximenez,
Jamaican Blue Mountain coffee

Black Treacle & Rye Bread

mushroom / 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

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

£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.