



Chris Cleghorn

Pescatarian

Potato

lovage, sea grapes

Carrot

lovage, salted lemon

Hen of the Woods,

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

Black Treacle & Rye Bread

Ivy House clotted cream / mushroom

Cornish Monkfish

kohlrabi, mussels, Oscietra caviar

Newlyn Market Lobster,

Wye Valley Green Asparagus, mushroom, citrus

Morel,

cavatelli pasta, Vin Jaune, wild garlic

Islands Chocolate

bay leaf, Mani 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.