



Chris Cleghorn

Vegan

Potato

lovage, preserved truffle

Carrot

lovage, salted lemon

Hen of the Woods,

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

Black Treacle & Rye Bread

Picual olive oil / mushroom

Crapaudine Beetroot

'Soubise', pink pepper, rose, black garlic, horseradish

Delica Pumpkin

onion, pecan, chives

Morel,

cavatelli pasta, 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

£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.