

An ode to dessert

Head Chef, Scott Paton



"In honour of National Dessert Day, we're celebrating the final course with our new tasting menu, An ode to dessert. We've homed in on the natural sweetness of each ingredient to create dishes that feel beautifully balanced and perfectly suited to the occasion."

John Brimicombe
Head Pastry Chef

DOUGHNUT
Gruyère, fig

CELERIAC
miso, caviar

HARROGATE BLUE
apple

PISTACHIO
white chocolate, maple

DUCK EGG
pear, cinnamon

CHOCOLATE
Nicolas Berger, date

WHOLE TABLE ONLY

£130 pp

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen.
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