



# CHRIS CLEGHORN'S 'DAIRY FREE NINE' £120

## 'To Start'



Raw Orkney Scallop, wasabi, Granny Smith apple, dill \*

Smoked Devon Eel, leek, tarragon \*

Veal Sweetbread, soya, salted lemon, mint



Bread, Piquaul olive oil



Ruby Beetroot, Exmoor Caviar, alliums

Cornish Monkfish, cooked over coal, sea herbs, Vin Jaune, \*

Cornbury Park Fallow Deer, celeriac, black winter truffle,  
long pepper \*



Raspberry, fennel pollen, pistachio

Islands Chocolate, almond yoghurt sorbet, perilla, Manni olive oil \*

Coconut, yuzu, nasturtiums \*



## 'To Finish'

9 paired glasses of wine £78.00

6 paired glasses of wine £60.00

Tasting menus are priced per person

If you prefer not to have the full menu, please choose  
a two or three course menu to your liking.

Starters £27, Mains £35, Desserts £18

OR

\* Select 'SIX' courses for £95