



## CHRIS CLEGHORN'S 'DAIRY FREE NINE' £160

'To Start'



**Chalk Stream Trout**, cured, wasabi, radish, Granny Smith apple\*

**Bedlam Farm Delica Pumpkin**, Exmoor Caviar, pecan, maple syrup

**Veal Sweetbread**, pickled celeriac, yeast, sorrel\*



Bread, Picual olive oil



**Cornish Lobster**, cooked over Binchotan, fermented sweetcorn, Tahitian vanilla, lemon verbena, lovage \*

**Sharpham Park Spelt**, Autumn truffle, Vin Jaune, seasonal herbs

**Cornbury Park Fallow Deer**, salt-aged, beetroot 'Soubise', pink pepper, rose, Tinta de Toro \*



**Isle of Wight tomato**, frozen Honestly Blue 'Cheese', sunflower seed

**Islands Chocolate**, cocoa nib, Manni olive oil, Pedro Ximenez \*

**Oak Church Raspberries, Tonka bean** 'cream cheese', fennel, 'Bonini Modena' balsamic\*



'To Finish'

**NINE drinks £105**

**SIX drinks £70**

**Tasting menus are priced per person**

**\* Select 'SIX' courses for £130**

**Please inform a member of our team if you have any allergies. We must inform you that in our kitchen all 14 allergen foods are used.**

**Full details of allergen information is available on request.**