



CHRIS CLEGHORN'S

'DAIRY FREE NINE' £160

'To Start'



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

Jerusalem Artichoke, Exmoor Caviar, Piemonte hazelnuts,
maple syrup

Veal Sweetbread, pickled celeriac, yeast, sorrel*



Bread, Picual olive oil



Isle of Skye Langoustine, cooked over Binchotan fermented carrot,
Tahitian vanilla, lime, lovage**

Sharpham Park Spelt, black winter truffle, Vin Jaune, seasonal herbs

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



Yorkshire Forced Rhubarb, frozen honestly blue 'Cheese',
sunflower seed

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

Young Pineapple, coconut, fennel, 'Bonini Modena' balsamic**



'To Finish'

NINE drinks £105

SIX drinks £70

FOUR drinks £55

Tasting menus are priced per person

* Select 'SIX' courses for £130

* Select 'FOUR' courses for £80 (not available Saturday evening)

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.