



CHRIS CLEGHORN'S 'NINE' £170

'To Start'



Ikejme Chalk Stream Trout, cured, Granny Smith apple,
Tonka bean, ginger **

Wye Valley Pea, Exmoor Caviar, smoked cream, alliums,
Piemonte hazelnuts, maple syrup

Woolley Park Farm Duck,
Cannelloni, 20-year old Madeira, oregano *



Bread, Ivy House Farm butter



Cornish Lobster, cooked over Binchotan,
fermented carrot, lemon verbena, lovage, lime **

Coco de Paimpol Beans, Australian Black Winter truffle,
Vin Jaune, seasonal herbs

Cornbury Park Fallow Deer, beetroot 'Soubise', pink pepper,
rose, Tinta de Toro **



Isle of Wight Tomato, frozen Driftwood cheese, sunflower seed

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

Oakchurch Farm Raspberries, roasted Tahitian vanilla parfait, puff
pastry, 'Bonini Modena' balsamic', bronze fennel **



'To Finish'

NINE drinks £115

SIX drinks £80

FOUR drinks £65

Tasting menus are priced per person

* Select 'SIX' courses for £140

* Select 'FOUR' courses for £90 (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.