

'TO START'

Ikejime Chalk Stream Trout, Cured, Granny Smith Apple, Tonka Bean, Ginger

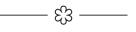
Veal Sweetbread, Yeast, Ip8 Beer Vinegar



Wye Valley Pea, Exmoor Caviar, Smoked Cream, Alliums, Piemonte Hazelnuts, Maple Syrup



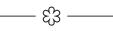
Bread, Ivy House Farm Butter



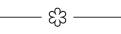
Cornish Lobster, Cooked Over Binchotan, Fermented Carrot, Lemon Verbena, Lovage, Lime

Coco De Paimpol Beans, Australian Black Winter Truffle, Vin Jaune, Seasonal Herbs

Cornbury Park Fallow Deer, Beetroot 'Soubise', Pink Pepper, Rose, Tinta De Toro



Islands Chocolate, Cocoa Nib, Manni Olive Oil, Pedro Ximenez



'TO FINISH'

Oak Church Farm Raspberries, Roasted Tahitian, Puff Pastry, 50 Year Old Balsamic'

Milk Chocolate, Miso Caramel

DRINKS PAIRING £80 TASTING MENUS ARE PRICED PER PERSON