



*Chris Cleghorn*

**£190**

**'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

**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



**'TO FINISH'**

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

*Milk Chocolate, Miso Caramel*

DRINKS PAIRING £ 115

TASTING MENUS ARE PRICED PER PERSON