

'TO START'

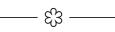
Ikejime Chalk Stream Trout, Cured, Granny Smith Apple, Tonka Bean, Ginger

Veal Sweetbread, Yeast, Ip8 Beer Vinegar

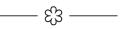


Wye Valley Pea, Exmoor Caviar, Smoked Cream, Alliums, Piemonte Hazelnuts, Maple Syrup

> Woolley Park Farm Duck, Cannelloni, 20-Year Old Madeira, Oregano



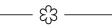
Bread, Ivy House Farm Butter



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

------ £3 ------

'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