



Chris Cleghorn

NEW YEAR'S EVE £220

Bluestone Classic Cuvée, Wiltshire, England, 2019

'TO START'

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

Veal Sweetbread, yeast, Ip8 Beer vinegar



Delica Pumpkin, Exmoor Caviar, smoked cream, alliums,
pecans, 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, Autumn 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 vanilla,
puff pastry, 50-year old balsamic*

Milk chocolate, miso caramel

DRINKS PAIRING £115
TASTING MENUS ARE PRICED PER PERSON