



Chris Cleghorn

CHRISTMAS DAY

£195

Bluestone Classic Cuvée, Wiltshire, England, 2019

'TO START'

Veal Sweetbread, yeast, Ip8 Beer vinegar



Delica Pumpkin, Exmoor Caviar, smoked cream, alliums, pecans, maple syrup



Isle of Skye Langoustine, cooked over Binchotan, 'Burnt' leek, Jalapeno, Tahitian Vanilla. Lemon Verbena, Lovage, Lime

OR

IkeJime Chalk Stream Trout, Cured, Fermented carrot, Miyagawa mandarin



Bread, Ivy House Farm Butter



Woolley Park Farm Goose, breast & umbels onion, black Winter Truffle, chestnuts

OR

Cornbury Park Fallow Deer, black pudding Cheltenham beetroot, 'Soubise', rose, red Kampot pepper, Tinta de Toro

All served with roasted goose fat potatoes / BBQ cauliflower cheese / Hispi cabbage & chorizo



The Olive Tree Christmas Pudding, clotted cream ice cream, kumquat, brandy custard

OR

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



'TO FINISH'

*Cornish Mayor lemon, Madagascan pepper, Autumn honey
Milk chocolate, miso caramel
Our Mince pie*

TASTING MENUS ARE PRICED PER PERSON