



Chris Cleghorn

£190

Dairy Free

‘TO START’

Woolley Park Farm Duck



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

IkeJime Chalk Stream Trout, cured, fermented carrot, Miyagawa mandarin



Bread, Picual Olive Oil



Isle of Skye Langoustine, cooked over Binchotan, ‘burnt’ leek, jalapeno, lemon verbena, lovage, lime

Coco de Paimpol Beans, Wiltshire Autumn truffle, Vin Jaune, seasonal herbs

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



Isle of Wight Tomato, Honestly Blue ‘cheese’, sunflower seed

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



‘TO FINISH’

*Oak church Farm Raspberries,
coconut, 50-year old Balsamic*

Dark Chocolate, bergamot

Drinks pairing £115

Tasting menus are priced per person

Please inform a member of our team if you have any allergies as all 14 allergen foods are used in our kitchen