



Chris Cleghorn

NEW YEAR'S EVE 2024

£220

Bluestone Classic Cuvée, Wiltshire, England, 2019

'TO START'

Woolley Park Farm Duck



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

IkeJime Chalk Stream Trout, Cured, Fermented carrot, Leafy clementine



Bread, Ivy House Farm Butter



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

Cornish Kern Raviolo, black Winter truffle, Vin Jaune, Cornish Meyer lemon, seasonal herbs

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



Forced Rhubarb, frozen Driftwood cheese, sunflower seed
Islands Chocolate, cocoa nib, Manni olive oil, 50 year old Balsamic



'TO FINISH'

Tahitian Vanilla,
Crème Chiboust, puff pastry, Jasmine tea, quince, Voatsiperifery pepper

Milk chocolate, Miso Caramel

DRINKS PAIRING £ 1 | 5

TASTING MENUS ARE PRICED PER PERSON

SAMPLE