



Chris Cleghorn

£90

£60 for two courses (lunchtime only)

'TO START'

Woolley Park Farm Duck



IkeJime Chalk Stream Trout, cured,
fermented carrot, leafy clementine

Achillée Pépin Orange, Alsace, France, NV
125ml ~ £16



Bread, Ivy House Farm Butter



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

*Pursued by Bear, Bear Cub, Cabernet Sauvignon & Merlot, Walla
Walla, Washington, United States, 2020*
125ml ~ £20



Islands Chocolate, cocoa nib, Manni olive oil, 50 year old Balsamic

Graham's 20 year Tawny Port, Portugal
70ml ~ £16



'TO FINISH'

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

Milk Chocolate, miso caramel

Wine Recommendations are optional.

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