



*Chris Cleghorn*

**£140**

**'TO START'**

*Woolley Park Farm Duck*



**IkeJime Chalk Stream Trout**, cured,  
fermented carrot, Leafy clementine



Bread, Ivy House Farm Butter



**Isle of Skye Langoustine**, cooked over Binchotan,  
'burnt' leek, jalapeno, lemon balm, lovage, lime

**Cornish Kern Raviolo**, black Winter truffle, Vin Jaune,  
Cornish Meyer lemon, Mexican marigold

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



**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 £80  
Single Drink £18

**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**