



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 blam, lovage, lime

Hodmedods Pearled Spelt, black Winter truffle, Cornish Meyer lemon, Vin Jaune, Mexican marigold

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



Forced Rhubarb, Honestly Blue 'cheese', sunflower seed

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



'TO FINISH'

Tahitian Vanilla,
Coconut, Jasmine tea, quince, Voatsiperifery pepper

Dark Chocolate, bergamot

Drinks pairing £115

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