



Chris Cleghorn

£190

'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, 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, 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 £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