



*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