



*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, Leafy clementine



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