



Chris Cleghorn

CHRISTMAS DAY

£220

Bluestone Classic Cuvée, Wiltshire, England, 2019

'TO START'

Veal Sweetbread, yeast, Ip8 Beer vinegar



Delica Pumpkin, Exmoor Caviar, smoked cream, alliums, pecans, maple syrup



Isle of Skye Langoustine, cooked over Binchotan, 'Burnt' leek, Jalapeno, lemon balm, lovage, Lime

OR

IkeJime Chalk Stream Trout, Cured, Fermented carrot, Leafy clementine



Bread, Ivy House Farm Butter



Woolley Park Farm Goose, breast & umbels onion, black Winter Truffle, chestnuts

OR

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

All served with roasted goose fat potatoes / BBQ cauliflower cheese / Hispi cabbage & chorizo



The Olive Tree Christmas Pudding, clotted cream ice cream, kumquat, brandy custard

OR

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



'TO FINISH'

Tahitian Vanilla,

Crème Chiboust, puff pastry, Jasmine tea, quince, Voatsiperifery pepper

Milk chocolate, miso caramel, Our Mince pie

TASTING MENUS ARE PRICED PER PERSON