



*Chris Cleghorn*

**£80**

£60 for two courses (lunchtime only)

## ‘TO START’

*Woolley Park Farm Duck*



**IkeJime Chalk Stream Trout**, cured,  
fermented carrot, Miyagawa mandarin

*Achillée Pépin Orange, Alsace, France, NV*  
125ml ~ £16



Bread, Ivy House Farm Butter



**Cornbury Park Fallow Deer**, black pudding, 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, Pedro Ximenez

*Graham’s 20 year Tawny Port, Portugal*  
70ml ~ £16



## ‘TO FINISH’

*Oak church Farm Raspberries, roasted Tahitian vanilla,  
puff pastry, 50-year old Balsamic*

*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