



CHRIS CLEGHORN'S 'NINE' £160

'To Start'



Chalk Stream Trout, cured, wasabi, radish, Granny Smith apple*

Bedlam Farm Delica Pumpkin, Exmoor Caviar, pecan, maple syrup

Veal Sweetbread, pickled celeriac, yeast, sorrel*



Bread, Ivy House Farm butter



Cornish Lobster, cooked over Binchotan, fermented sweetcorn, Tahitian vanilla, lemon verbena, lovage*

Sharpham Park Farm Spelt, Autumn truffle, Vin Jaune, seasonal herbs

Cornbury Park Fallow Deer, salt-aged, beetroot 'Soubise', pink pepper, rose, Tinta de Toro *



Isle of Wight Tomato, frozen Driftwood cheese, sunflower seed

Islands Chocolate, cocoa nib, Manni olive oil, Pedro Ximenez*

Oak Church Raspberries, Tonka bean parfait, fennel, 'Bonini Modena' balsamic*



'To Finish'

NINE drinks £105

SIX drinks £70

Tasting menus are priced per person

*** Select 'SIX' courses for £130**

Please inform a member of our team if you have any allergies. We must inform you that in our kitchen all 14 allergen foods are used.

Full details of allergen information is available on request.