



*Chris Cleghorn*

## NEW YEAR'S EVE £220

*Bluestone Classic Cuvée, Wiltshire, England, 2019*

### 'TO START'

*Ikejime Chalk Stream Trout, cured, Granny Smith apple,  
Tonka bean, ginger*

*Veal Sweetbread, yeast, Ip8 Beer vinegar*



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

**Woolley Park Farm Duck**, cannelloni,  
20-year old Madeira, oregano



Bread, Ivy House Farm Butter



**Cornish Lobster**, cooked over Binchotan,  
fermented carrot, lemon verbena, lovage, lime

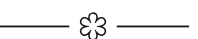
**Coco De Paimpol Beans**, Autumn truffle,  
Vin Jaune, seasonal herbs

**Cornbury Park Fallow Deer**, 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



### 'TO FINISH'

*Oak Church Farm Raspberries, roasted Tahitian vanilla,  
puff pastry, 50-year old balsamic  
Milk chocolate, miso caramel*

DRINKS PAIRING £115

**TASTING MENUS ARE PRICED PER PERSON**