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## STARTERS

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### FRENCH RABBIT

lancashire carrot / packington farm  
mushroom

### SUFFOLK HAM HOCK

lutterworth eggs / boots farm potato

### DEVONSHIRE BROWN CRAB

worcestershire apples / avocado

### BEETROOT & GOATS CHEESE

wiltshire beetroot / sinodun hill goats  
cheese

### ONION CONSOMME

northamptonshire cheese / bedfordshire allium

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## MAIN COURSES

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### WINDSOR ESTATE VENISON

hinkley squash / barley / chipping  
camden brussels sprouts

### SPICED SCOTTISH MONKFISH

spaulding cauliflower / bulgur wheat /  
shetland mussel

### BLACK FACED THAME LAMB

lincolnshire artichoke / chipping  
norton cabbage / hedgerow  
blackberries

### CREEDY CARVER DUCK

litchfield turnip / leamington spa  
parsley / hazelnut dukkah

### RISOTTO

bartletts farm parsnip / oxfordshire red cabbage / cabernet  
sauvignon vinegar

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## DESSERTS

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### STICKY TOFFEE PUDDING SOUFFLÉ

caramel sauce / madagascar vanilla

### CHERRY BAKEWELL

little hope farm cherry / almond

### COFFEE & CASA LUKER CHOCOLATE

pelican rouge coffee / italian mascarpone

### COLLINGTREE HONEY MILLE-FEUILLE

vale of evesham pear / iranian pistachio

### BRITISH CHEESE BOARD

chutney / celery / biscuits

(£5 supplement)

Due to our food preparation process, we cannot guarantee our dishes will be prepared in an allergen or allergen derivative free environment. Please ask your waiter for dish allergen content. Should you have further dietary requirements, please feel free to tell us, and we will do our utmost to accommodate you

**3 COURSES £65 PER PERSON**