



TASTING MENU

AMUSE BOUCHE

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DEVONSHIRE BROWN CRAB

worcestershire apple / avocado

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SUFFOLK HAM HOCK

lutterworth egg / boots farm potato

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SPICED SCOTTISH MONKFISH

spaulding cauliflower / bulgur wheat/shetland mussel

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WINDSOR ESTATE VENISON

hinkley squash / barley / chipping camden brussels sprouts

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CHERRY BAKEWELL

little hope farm cherry / almond

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COFFEE & CASA LUKER CHOCOLATE

pelican rouge coffee / italian mascarpone

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COFFEE & PETIT FOURS

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

£85 PER PERSON

ADD WINE FLIGHTS FOR £45 PER PERSON