



STARTERS

SHETLAND MACKEREL

evesham beetroot / italian orange

DEVONSHIRE BROWN CRAB

worcestershire apple / avocado

SOANES FARM CHICKEN

betts farm leaves / spanish anchovy

SINODUN HILL GOATS CHEESE

hertfordshire allium / hazelnut

CANADIAN RED LENTIL

VELOUTE

bedfordshire chilli / leamington spa parsley

MAIN COURSE

WHITTLEBURY HUNG BEEF

oundle asparagus / nottinghamshire carrot
black down farm tarragon

SCOTTISH HALIBUT FILLET

moray langoustine
hertfordshire cucumber / jersey royal

BLACK FACED THAME LAMB

chipping norton peas / garden mint
packington farm fungi

WILD SHOT WOOD PIGEON

drinkwater farm sprouting broccoli
almond / pelican rouge coffee

LUTTERWORTH HEN EGG

french sweetcorn / 3-year-old parmesan
northamptonshire watercress

DESSERTS

TRIPLE CHOCOLATE SOUFFLÉ

casa luker chocolate
wells farm double cream

RHUBARB AND CUSTARD

yorkshire forced rhubarb
madagascar vanilla

BROWN SUGAR TART

walnut / shaftesbury buttermilk

CARROT CAKE

dorset cream cheese / canadian maple

BRITISH CHEESE BOARD

chutney / celery / biscuits
(£5 supplement)

3 courses £65 per person

WWW.WHITTLEBURY.COM/MURRAYS

