

TASTER MENU

AMUSE BOUCHE

DEVONSHIRE CRAB

granny smith apples / avocado

CREEDY CARVER SMOKED DUCK

cranberry / pistachio

SCOTTISH MONKFISH

butternut / bulgur wheat / evesham sprouting broccoli

35 DAY AGED WHITTLEBURY HUNG BEEF

bedfordshire onions / chestnut mushroom/ young carrot

PASSION FRUIT MERINGUE PIE

dehydrated meringue / yoghurt

CHOCOLATE AND HAZELNUT

casa luker chocolate / gianduja

COFFEE AND PETIT FOURS

£65 PER PERSON

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