



STARTERS

LOCH DUART SALMON

yorkshire cucumber / northamptonshire mustard

SUFFOLK HAM HOCK

whittlebury piccalilli / golden raisin

SHETLAND SCALLOP

nottingham carrot / asian coconut

SINODUN HILL GOATS CHEESE

vale of evesham beetroot / hazelnut

DRINKWATER FARM BROCCOLI VELOUTÉ

blue cloud cheese / walnut

MAIN COURSES

WHITTLEBURY 35 DAY AGED HUNG BEEF

worcestershire green bean / litchfield turnip / shichimi togarashi

WHITE LAKE RICOTTA

leamington spa basil / vale of evesham broad bean / betts farm lettuce

BRIXHAM DAY BOAT SEA TROUT

lutterworth hen egg / oundle asparagus / preserved lemon

COTSWOLD WHITE CHICKEN

bedfordshire allium / boots farm potato / leicestershire spinach

BLACKFACE THAME LAMB

jersey royal / chipping norton pea / italian anchovy

DESSERTS

COSTA RICAN BANANA SOUFFLÉ

dulce de leche / speculaas

BRITISH CHEESE BOARD

chutney / cambridgeshire celery / biscuits (£7.50 supplement)

YORKSHIRE RHUBARB AND CUSTARD

madagascan vanilla / wells farm dairy

CASA LUKER 54% CHOCOLATE

iranian pistachio / dried grape

ALMOND CAKE

caribbean grapefruit / french crème fraîche

3 COURSES £70 PER PERSON

A discretionary service charge of 12 ½ % will be added to your bill.

We ensure all of the service charge is shared with our staff.