



STARTERS

LOCH DUART SALMON
yorkshire cucumber
northamptonshire mustard

CORNISH SARDINE FILLET
peterborough tomato
brioche

SOANES FARM CHICKEN
south american peanuts
packington farm fungi

SINODUN HILL GOATS CHEESE
vale of evesham beetroot
hazelnut

DRINKWATER FARM
BROCCOLI VELOUTÉ
blue cloud cheese
walnut

MAIN COURSE

WHITTLEBURY 35 DAY
AGED HUNG BEEF
worcestershire green bean
litchfield turnip
shichimi togarashi

LINE CAUGHT
NORWEGIAN HALIBUT
wisbech potato
evesham peas
dorset cockles

BLACKFACE THAME LAMB
holbeach bank aubergine
kent red pepper
spalding courgette

FRENCH SQUAB PIGEON
nottingham carrot
turkish hazelnut
asian cumin

ARBORIO RISOTTO
bedfordshire allium
little lincoln imp cheddar
3 year balsamic
Optional - add charred brixham octopus

DESSERTS

RECTORY FARM
RASPBERRY SOUFFLÉ
casa luker white chocolate
turkish almond

STRAWBERRIES
& CREAM
oxfordshire strawberries
cotswold double cream

COFFEE & CASA LUKER CHOCOLATE
pelican rouge coffee
italian mascarpone

CARROT CAKE
dorset cream cheese
canadian maple

BRITISH CHEESE BOARD
chutneys
cambridgeshire celery
biscuits
(£7.50 supplement)

3 courses for £70 per person
whittlebury.com/murrays