

TASTING MENU

Designed to be enjoyed by the whole table

AMUSE-BOUCHE

CORNISH SARDINE FILLET

peterborough tomato / brioche

albariño bernon, rias baixas, galicia, spain 100ml

SOANES FARM CHICKEN

south american peanuts / packington farm fungi

fleurie, domaine pardon, beaujolais, france 100ml

LINE CAUGHT NORWEGIAN HALIBUT

wisbech potato / evesham peas / dorset cockles

riesling "troken" goldschild, mosel, germany 100ml

WHITTLEBURY HUNG 35 DAY AGED BEEF

worcestershire green bean / litchfield turnip / shichimi togarashi

barolo garibaldi docg, piedmont, Italy 100ml

BRITISH CHEESE BOARD

chutney / cambridgeshire celery / biscuits

individually or to share - £15.50/£25 supplement

10 years old tawny port, d'ouro valley, portugal, 50ml - £7.00 supplement

STRAWBERRIES & CREAM

oxfordshire strawberries / cotswold double cream

dv by château doisy-vérdines, sauternes, france 50ml

COFFEE & CASA LUKER CHOCOLATE

pelican rouge coffee / italian mascarpone

pfeiffer rutherglen muscat, victoria, australia 50ml

COFFEE AND PETIT FOURS

£90.00 per person

Add wine flights for £55.00 per person

Dish substitution for tasting menu

£10.00 per dish for the entire table and £15.00 per dish for one person