



Tasting Menu

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 35 DAY AGED HUNG BEEF

worcestershire green bean, litchfield turnip, shichimi togarashi
barolo garibaldi docg, piedmont, Italy 100ml

BRITISH CHEESE BOARD

chutneys, 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 per person

Add wine flights for £55 per person

Dish substitutions are £10 per dish for entire table and £15 per dish for one person

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