



STARTERS

CORNISH SARDINE FILLET
peterborough tomato
brioche

LOCH DUART SALMON
yorkshire cucumber
northamptonshire mustard

SUFFOLK DUROC PORK
peanut
costa rican pineapple

SINODUN GOATS CHEESE
vale of evesham beetroot
walnut

NORTHAMPTONSHIRE
WATERCRESS SOUP
boots farm potato
lutterworth hen egg

MAIN COURSE

WHITTLEBURY HUNG BEEF
bedfordshire allium
leicestershire spinach
boots farm potato

ICELANDIC COD
wisbech potato
evesham peas
dorset cockle

BLACK FACED THAME LAMB
tangmere pepper
aubergine
fermented soybean

COTSWOLD WHITE CHICKEN
drinkwater farm sprouting broccoli
sandown garlic
sicilian lemon

VALERIO RICOTTA AGNOLOTTI
leamington spa basil
3-year old parmesan
northamptonshire asparagus

DESSERTS

STICKY TOFFEE
PUDDING SOUFFLÉ
dried date
caramel sauce

RHUBARB AND CUSTARD
yorkshire forced rhubarb
madagascan vanilla

COFFEE & CASA LUKER CHOCOLATE
rainforest alliance arabica
italian mascarpone

SESAME SEED CAKE
spanish orange
dorset cream cheese

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

3 courses for £80 per person

WHITTLEBURY.COM/MURRAYS