



**TASTING MENU**

**AMUSE BOUCHE**



**CORNISH SARDINE FILLET**

heritage tomato/brioche



**SUFFOLK HAM KNUCKLE**

vale of evesham apple/worcestershire watercress



**WILD LINE-CAUGHT HALIBUT**

devonshire squid/golden raisin/tenderstem broccoli



**WHITTLEBURY HUNG AGED SIRLOIN BEEF**

cambridgeshire allium/boots farm potato/peppercorn



**STRAWBERRY & CREAM**

worcestershire strawberries/wells farm cream



**CHOCOLATE & PEANUT**

casa luker chocolate/soft nougat



**COFFEE & PETIT FOURS**

Due to our food preparation process, we cannot guarantee our dishes will be prepared in an allergen or allergen derivative free environment. Please ask your waiter for dish allergen content. Should you have further dietary requirements, please feel free to tell us, and we will do our utmost to accommodate you

**£70 PER PERSON**

**ADD WINE FLIGHTS FOR £35 PER PERSON**

