



STARTERS

PEA & MINT VELOUTE

oxfordshire peas/westcombe ricotta

SUFFOLK HAM KNUCKLE

vale of evesham apple/worcestershire watercress

CORNISH SARDINE FILLET

heritage tomato/brioche

LOCH DUART SALMON

yorkshire cucumber/wholegrain mustard

BEETROOT & GOATS CHEESE

wiltshire beetroot/sinodun hill goats cheese

MAIN COURSES

WILD LINE-CAUGHT HALIBUT

devonshire squid/golden raisin
tenderstem broccoli

BLACK-FACED THAME LAMB

worcestershire broad beans/buckingham
asparagus/cashew dukkah

WHITTLEBURY HUNG AGED BEEF

cambridgeshire allium/boots farm
potato/peppercorn

SOANES FARM CHICKEN

evesham sweetcorn/smockington
farm spinach/young turnips

LINCOLNSHIRE CAULIFLOWER

3 year matured parmesan/15 year aged balsamic/walnut

DESSERTS

STRAWBERRY & CREAM

worcestershire strawberries/wells farm cream

CHOCOLATE & PEANUT

casa luker chocolate/soft nougat

APPLE CRUMBLE SOUFFLE

granny smith apple/madagascar vanilla

CARROT CAKE

british cream cheese/canadian maple

BRITISH CHEESE BOARD

chutney/celery/biscuits

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

3 COURSES £50 PER PERSON

2 COURSES £45 PER PERSON