



TASTING MENU

AMUSE BOUCHE



DEVONSHIRE BROWN CRAB

worcestershire apple / avocado



SUFFOLD DUROC PORK

peanut / costa rica pineapple



ICELANDIC COD

norfolk parsley / jersey royal / scottish razor clam



WHITTLEBURY HUNG BEEF

bedfordshire allium / leicestershire spinach / boots farm potato



RHUBARB AND CUSTARD

yorkshire forced rhubarb / madagascan vanilla



COFFEE AND CASA LUKER CHOCOLATE

pelican rouge coffee / italian mascarpone



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.

£90 PER PERSON

ADD WINE FLIGHTS FOR £45 PER PERSON