



STARTERS

DEVONSHIRE BROWN CRAB

worcestershire apple
avocado

LOCH DUART SALMON

yorkshire cucumber
norfolk radish

SUFFOLK DUROC PORK

peanut
costa rica pineapple

SINODUN HILL GOATS CHEESE

vale of evesham beetroot
walnuts

NORTHAMPTONSHIRE WATERCRESS VELOUTÉ

boots farm potato
lutterworth hen egg

MAIN COURSE

WHITTLEBURY HUNG BEEF

bedfordshire allium
leicestershire spinach
boots farm potato

ICELANDIC COD

norfolk parsley
jersey royal
scottish razor clam

BLACK FACED THAME LAMB

tangmere pepper
aubergine
fermented soy bean

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 AND

CASA LUKER CHOCOLATE

pelican rouge coffee
italian mascarpone

SESAME SEED CAKE

spanish orange
dorset cream cheese

BRITISH CHEESE BOARD

chutney
celery
biscuits
(£7.50 supplement)

3 courses £70 per person

WWW.WHITTLEBURY.COM/MURRAYS

