



TASTING MENU

AMUSE BOUCHE



SCOTTISH MACKEREL

oxfordshire beetroot / leamington spa dill



FRENCH RABBIT

dehydrated grape / northamptonshire grain mustard



ICELANDIC "DAY BOAT" HADDOCK

evesham pea / boots farm potato / shetland mussel



WHITTLEBURY HUNG BEEF

bedfordshire allium / offenham watercress / peppercorn



STRAWBERRIES AND CREAM

cotswold dairy / brackley farm strawberry



CHOCOLATE AND HAZELNUT

casa luker chocolate / gianduja hazelnut



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

