



## STARTERS

### SCOTTISH MACKEREL

oxfordshire beetroot  
leamington spa dill

### DEVONSHIRE BROWN CRAB

worcestershire apple  
avocado

### FRENCH RABBIT

dehydrated grape  
northamptonshire grain mustard

### RECTORY FARM GLOBE ARTICHOKE

nottingham carrot  
lincolnshire potato

### MUSHROOM CONSOMMÉ

leicestershire oyster mushroom  
spalding spring onion

## MAIN COURSE

### WHITTLEBURY HUNG BEEF

bedfordshire allium  
offenham watercress  
peppercorn

### ICELANDIC "DAY BOAT" HADDOCK

evesham pea  
boots farm potato  
shetland mussel

### BLACK FACED THAME LAMB

tangmere pepper  
aubergine  
fermented soy bean

### COTSWOLD WHITE CHICKEN

essex sweetcorn  
young leek  
italian pancetta

### RICOTTA TORTELLINI

leamington spa basil  
vale of evesham broad bean  
3-year-old parmesan

## DESSERTS

### PASSION FRUIT SOUFFLÉ

argentinian passion fruit  
asian coconut

### STRAWBERRIES AND CREAM

cotswold dairy  
brackley farm strawberry

### CHOCOLATE AND HAZELNUT

casa luker chocolate  
gianduja hazelnut

### NOTTINGHAMSHIRE CARROT CAKE

canadian maple  
shaftsbury cream cheese

### BRITISH CHEESE BOARD

chutney  
celery  
biscuits  
(£7.50 supplement)

**3 courses £70 per person**

[WWW.WHITTLEBURY.COM/MURRAYS](http://WWW.WHITTLEBURY.COM/MURRAYS)

