



Coronation Tasting Menu

Herbs and Flowers

*An ode to Highgrove and its famous flower gardens personally tended to by
King Charles III*

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Coddled St Ewes Egg, Cured Ham, Montgomery Cheddar

Rumoured to be the King's favourite dish: baked cheesy eggs

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"Allotment/Garden Patch" | Seasonal Vegetables, Malt, Wild Herbs

*King Charles III believes in plant-based dining, eating organic where possible
and is an advocate for foraging and sustainability*

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Maran Chicken, Peas, Broad Beans, Wild Garlic

King Charles III has over 200 hens at Highgrove producing over 4,000 eggs per year.

The Maran chicken is also known to be one of the breeds that

King Charles III keeps

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Lemon Cream, Raspberries, Meringue

Everyone loves to finish on something sweet and King Charles III is no different.

Here's our take on his favourite dessert

5 Courses at £110 per person

Available between 1st & 6th May

Created by Head Chef Marc Hardiman

*All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. *Our cheeses are made with unpasteurized milk. Price includes VAT, a discretionary service charge of 15% will be added to your bill.*

