

Meat Fruit (c.1500)

Mandarin, chicken liver parfait & grilled bread
£23.50

Smoked Cured Salmon (c.1730)

Pickled lemon salad, gentleman's relish & sorrel
£22.00

Rice & Flesh (c.1390)

Saffron, beef cheek & red wine sauce
£24.50

Smoked Pickled Mussels (c.79)

Garum & mussel cream, lovage & purslane
£22.50

Salamagundy (c.1720)

*Smoked confit chicken, salsify, marrowbone, horseradish cream
& pickled walnuts*
£25.00

Slow Cooked Pork Belly (c.1820)

Peas pudding, black pudding, bacon & mint oil
£46.00

Short Saddle of Lamb (c.1830)

Roast cucumber, sweetbread & mint
£48.00

Roast Cod & Green Sauce (c.1440)

Braised chicory, parsley, pepper, onion & eucalyptus
£46.00

Roast Cauliflower (c.1660)

Caramelised cauliflower macrows & smoked shiitake dressing
£44.00

Duck & Turnip (c.79)

Buttered black turnip & turnip cream
£48.00

Hereford Ribeye (c.1830)

Mushroom ketchup & chips
£50.00

Fillet of Hereford Beef (c.1830)

Mushroom ketchup & chips
£52.00

*(Our cuts of beef are dry aged for a minimum of 21 days and cooked over
wood and charcoal embers)*

Sides

Buttered bay carrots, Chips, Cornish pink firs
Mixed leaf salad
£6.50

Tipsy Cake (c.1810)

Spit roast pineapple
£18.50

Brown Bread Ice Cream (c.1830)

Salted butter caramel, pear & malted yeast syrup
£17.50

Libum (c.79)

Cheese curds, preserved fig, grapes, pink pepper, ash & honey
£19.50

Blackberry Tart (c.1800)

Saffron cake, Jersey cream, pickled blackberries & meadowsweet
£18.50

British Cheese

*Apple & plum chutney, fig & perry cheese,
oat cakes & seeded crackers*
£20.00

Please inform us of any allergies &
ask for further details of dishes that contain allergens

Please note all prices include VAT at the current rate. A discretionary
service charge of 13.5% will be added to your bill.