## D I N N E R

## By heston blumenthal

Meat Fruit (c.1500) Mandarin, chicken liver parfait & grilled bread

Hay Smoked Trout (c.1730) Lemon salad, gentleman's relish & sorrel

Buttered Crab Loaf (c.1714) Crab salad, cucumber, pickled lemon & golden trout roe

> Salamagundy (c.1720) Smoked confit chicken, salsify, marrowbone, horseradish cream & pickled walnuts

The Truffle (c.1500) Truffle, musbroom parfait & grilled bread

> Snail Porridge (c.2003) Parsley, Iberico ham & fennel

Salmon Dressed in Champagne (c.1716) Asparagus, parsley, caviar & seaweed butter

Chicken Cooked with Lettuces (c.1670) Grilled onion emulsion, spiced celeriac & oyster leaves

Turbot & Green Sauce (c.1440) Braised chicory, parsley, pepper, onion & eucalyptus (£5 supplement)

Buttered Asparagus (c.1821) Pink fir potato, wild garlic emulsion & musbroom dressing

> Hereford Beef (c.1830) Mushroom ketchup & triple cooked chips Ribeye Fillet

> > Prime Rib for 2 (£20 supplement)

Tipsy Cake (c.1858) Spit roast pineapple

Tarte of Strawberries (c.1591) Vanilla cream, mountain pepper & strawberry sorbet

> Chocolate Bar (c.1730) Passion fruit jam & mango sorbet

Sambocade (c.1390) Goat's milk cheesecake, elderflower, apple, pickled blackberry & smoked candied walnuts

British Cheese Apple & plum chutney, fig & pear paste, pecan sourdough, oat biscuits & seeded crackers

Three Courses £125

Caviar supplement £20

Sides New potatoes, Spring greens, Mixed leaf salad £8 Triple cooked chips £10

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 15% will be added to your bill.