

D I N N E R

BY h e s t o n b l u m e n t h a l

Meat Fruit (c.1500)

Mandarin, chicken liver parfait & grilled bread

Cod & Green Sauce (c.1440)

Braised chicory, parsley, pepper, onion & eucalyptus

Tipsy Cake (c.1858)

Spit roast pineapple

Hay Smoked Trout (c.1730)

Lemon salad, gentleman's relish & sorrel

Powdered Duck Breast (c.1670)

Smoked fennel, apricot, spiced umbles & raisins

Roast Peach (c.1885)

Chartreuse, jasmine, yoghurt & white peach sorbet

Lobster Loaves (c.1714)

Grilled tail, cucumber & golden trout roe
(£5 supplement)

Sole Veronique (c.2005)

Champagne, mussels, grapes & parsley
(£5 supplement)

Brown Bread Ice Cream (c.1808)

Salted butter caramel, pear & malted yeast syrup

The Truffle (c.1500)

Truffle, mushroom parfait & grilled bread

Braised Celery (c.1730)

Gruyere, girolles, truffle, cider apple & smoked walnuts

Sambocade (c.1390)

Goat's milk cheesecake, elderflower, apple,
pickled blackberry & smoked candied walnuts

Snail Porridge (c.2003)

Parsley, Iberico ham & fennel

Hereford Beef (c.1830)

Mushroom ketchup & triple cooked chips

Ribeye
Fillet

Prime Rib for 2
(£20 supplement)

British Cheese

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

Caviar supplement £20

Black truffle supplement £20

Three Courses £125

Sides

New Potatoes, Green beans & mustard,
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.