D N N E R By heston blumenthal

Meat Fruit (c.1500)

Mandarin, chicken liver parfait & grilled bread

Hay Smoked Salmon (c.1730)

Lemon salad, gentleman's relish & sorrel

Sherried Scallops (c.1965)

Scallop tartare, cauliflower cream, grilled shiitake & sherry (£5 supplement)

Salamagundy (c.1720)

Smoked confit chicken, salsify, marrowbone, horseradish cream & pickled walnuts

The Truffle (c.1500)

Truffle, mushroom parfait & grilled bread

Snail Porridge (c.2003)

Parsley, Iberico ham & fennel

Caviar supplement £20

Black truffle supplement £20

Cod in Cider (c.1940)

Flamed mussels, smoked onion, kale & trout roe

Chicken Cooked with Lettuces (c.1670)

Grilled onion emulsion, spiced celeriac & oyster leaves

Duck & Turnip (c.79)

Spiced umbles, black truffle & sprout tops

Turbot & Green Sauce (c.1440)

Braised chicory, parsley, pepper, onion & eucalyptus (£5 supplement)

Roast Cauliflower (c.1661)

Caramelised cauliflower, macrows & shiitake dressing

Hereford Beef (c.1830)

Mushroom ketchup & triple cooked chips

Ribeye Fillet

Prime Rib for 2 (£20 supplement)

Sides

Mashed potatoes, Buttered kalettes, Honey roast parsnips, Mixed leaf salad £8 Triple cooked chips

£10
Truffle mashed potatoes
£28

Tipsy Cake (c.1858)

Spit roast pineapple

Brown Bread Ice Cream (c.1808)

Salted butter caramel, pear & malted yeast syrup

Taffety Tart (c.1660)

Caramelised apple, rose yoghurt cream, fennel & vanilla ice cream

Black Forest Gateau (c.2006)

Chocolate, cherry & kirsch ice cream

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

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.