

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 in Cider (c.1940)

*Flamed mussels, smoked onion, kale & trout roe*

Tipsy Cake (c.1858)

*Spit roast pineapple*

Hay Smoked Salmon (c.1730)

*Lemon salad, gentleman's relish & sorrel*

Chicken Cooked with Lettuces (c.1670)

*Grilled onion emulsion, spiced celeriac & oyster leaves*

Brown Bread Ice Cream (c.1808)

*Salted butter caramel, pear & malted yeast syrup*

Sherried Scallops (c.1965)

*Scallop tartare, cauliflower cream, grilled shiitake & sherry*

Duck & Turnip (c.79)

*Spiced umbles, black truffle & sprout tops*

Rhubarb & Rosehip (c.1591)

*Poached rhubarb with hibiscus, yoghurt cream & olive oil*

Salamagundy (c.1720)

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

Halibut & Green Sauce (c.1440)

*Braised chicory, parsley, pepper, onion & eucalyptus*

Black Forest Gateau (c.2006)

*Chocolate, cherry & kirsch ice cream*

The Truffle (c.1500)

*Truffle, mushroom parfait & grilled bread*

Roast Cauliflower (c.1661)

*Caramelised cauliflower, macrows & shiitake dressing*

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*

British Cheese

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

*3 courses £125*