

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
£26

Hay Smoked Salmon (c.1730)

Lemon salad, gentleman's relish & sorrel
£26
Caviar supplement £20

Sherried Scallops (c.1965)

Scallop tartare, cauliflower cream, grilled shiitake & sherry
£34

Salamagundy (c.1720)

*Smoked confit chicken, salsify, marrowbone,
horseradish cream & pickled walnuts*
£30

The Truffle (c.1500)

Truffle, mushroom parfait & grilled bread
£32

Rice & Flesh (c.1390)

Saffron, beef cheek & red wine
£30

Cod & Cockle Ketchup (c.1830)

Flamed cockles, leaf chicory & seaweed butter
£56
Caviar supplement £20

Venison (c.1846)

Spiced red cabbage, juniper & pickled cherries
£64

Duck & Turnip (c.72)

Spiced umbles, black truffle & sprout tops
£64

Halibut & Green Sauce (c.1440)

Braised chicory, parsley, pepper, onion & eucalyptus
£64
Caviar supplement £20

Roast Cauliflower (c.1661)

Caramelised cauliflower, macrows & shiitake dressing
£48

Hereford Beef (c.1830)

Mushroom ketchup & triple cooked chips

Ribeye £66

Fillet £66

Prime Rib for 2 £140

Black truffle supplement £20

Sides

*Mashed potatoes, Buttered kalettes,
Honey roast parsnips, Mixed leaf salad*
£8

Triple cooked chips
£9

Truffle mashed potatoes
£28

Tipsy Cake (c.1858)

Spit roast pineapple
£22

Brown Bread Ice Cream (c.1808)

Salted butter caramel, pear & malted yeast syrup
£22

Rhubarb & Rosehip (c.1591)

Poached rhubarb with hibiscus, yoghurt cream & olive oil
£24

Black Forest Gateau (c.2006)

Chocolate, cherry & kirsch ice cream
£24

Sambocade (c.1390)

*Goat's milk cheesecake, elderflower, apple,
pickled blackberry & smoked candied walnuts*
£22

British Cheese

*Apple & plum chutney, fig & pear paste,
pecan sourdough, oat biscuits & seeded crackers*
£24

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.