

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

Frumenty (c.1390)

Octopus, spelt, smoked sea broth, pickled dulse & lovage
£34

Salamagundy (c.1720)

*Smoked confit chicken, salsify, marrowbone,
horseradish cream & pickled walnuts*
£29

The Truffle (c.1500)

Truffle, mushroom parfait & grilled bread
£29

Rice & Flesh (c.1390)

Saffron, beef cheek & red wine
£28

Turbot Veronique (c.2005)

Champagne, mussels, grapes & parsley
£64
Caviar supplement £20

Chicken & Macrows (c.1390)

Smoked cauliflower, King oyster & truffle
£60

Spiced Squab Pigeon (c.1790)

Onions, artichokes, ale & malt
£62

Roast Cod & Green Sauce (c.1440)

Braised chicory, parsley, pepper, onion & eucalyptus
£56
Caviar supplement £20

Roast Pumpkin (c.1660)

Hen-of-the-woods mushroom, delicata pumpkin & cavolo nero
£48

Hereford Beef (c.1830)

Mushroom ketchup & triple cooked chips
Ribeye £64
Fillet £64
Prime Rib for 2 £128

Tipsy Cake (c.1858)

Spit roast pineapple
£22

Brown Bread Ice Cream (c.1808)

Salted butter caramel, pear & malted yeast syrup
£22

Olive Oil 'Perfume' (c.1300-1200 BCE)

Maury wine, fig, pear & goat's milk
£24

Chocolate Tart (c.1819)

Lime jam, frozen yoghurt & coconut sorbet
£22

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

Sides

*Mashed potatoes, Cabbage & onions,
Buttered bay carrots, Mixed leaf salad*
£8

Truffle mashed potatoes
£28

Triple cooked chips
£9

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.