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BY h e s t o n   b l u m e n t h a l

## LUNCHEON

### Meat Fruit (c.1500)

*Mandarin, chicken liver parfait & grilled bread*

### Hay Smoked Trout (c.1730)

*Pickled lemon salad & sorrel*

### Savoury Porridge (c.1660)

*Garlic, parsley & fennel*

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### Chicken Cooked with Lettuces (c.1670)

*Grilled onion emulsion, spiced celeriac & oyster leaves*

### Roast Salmon & Beetroot (c.1850)

*Beetroot, parsley & sea vegetables*

### Buttered Asparagus (c.1821)

*Pink Fir potato, peas & mushroom dressing*

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### Rhubarb & Cardamom Custard Tart (c.1800)

*Rhubarb jam, cardamom custard & rhubarb sorbet*

### Chocolate Tart (c.1819)

*Lime jam, frozen yoghurt & coconut sorbet*

### British Cheese (£5 supplement)

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

### Three-Course Menu £59

### Sommelier Wine Selection £49

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.