

LUNCHEON

Meat Fruit (c.1500)

*Mandarin, chicken liver parfait & grilled bread
(£5 supplement)*

Hay Smoked Salmon (c.1730)

Beetroot, pickled lemon salad, horseradish & sorrel

Savoury Porridge (c.1660)

Garlic, parsley & fennel

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Slow Cooked Pork Belly (c.1816)

Smoked hispi cabbage, pickled onion, ice cider & Robert sauce

Roast Cod & Admiral Sauce (c.1830)

*Parsnip, brown butter, shrimps & capers
(£5 supplement)*

Roast Pumpkin (c.1660)

Hen-of-the-woods mushroom, delica pumpkin & cavolo nero

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Perfectly Imperfect Triple Cooked Chips £6

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Prune & Tamarind Tart (c.1730)

A custard layer tart with prune & tamarind

Quaking Pudding (c.1660)

Spiced pears, pickled apple, almond biscuit & perry caramel

British Cheese

*Apple & plum chutney, fig & perry paste, seeded crackers,
oat biscuits & bread crackers
(£5 supplement)*

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.