

Ragoo of Pigs Ears on Toast (c.1727)

Oxtail, onion, mustard & lemon

Smoked Salmon Belly (c.1847)

Sourdough, beetroot & horseradish

Mushroom Broth (c.1728)

Slow cooked hens' egg & pickled mushrooms

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Roast Belly of Lamb (c.1826)

Cucumber, smoked heart & dill

Salt Cod (c.1845)

Peas & seaweed butter

Forced Artichoke (c.1732)

Mushroom, spelt & turnip

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Perfectly Imperfect Triple Cooked Chips £7

New potatoes, Green beans & mustard,

Mixed leaf salad

£8

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Poore Knights (c.1658)

Brioche, raspberries, lovage & raspberry sorbet

Pineapple & Cardamom Tart (c.1728)

Cardamom custard, pineapple jam & Pina Colada sorbet

British Cheese

Chutney, fig & pear paste, seeded crackers,

oat biscuits & bread crackers

(£5 supplement)

Three-Course Luncheon Menu £65

Sommelier Wine Selection £49

Non-alcoholic Pairing £40

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.