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By heston blumenthal

Smoked Salmon Belly (c.1847) Sourdough, beetroot & horseradish

Ragoo of Pigs Ears on Toast (c.1727) Oxtail, onion, mustard & lemon

Bordeaux Château Monbousquet Blanc 2014

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Salt Cod (c.1845) Pea, pickled lemon & seaweed butter

Roast Belly of Lamb (c.1826) Cucumber, green beans & dill

Compost Tart (c.1390) Grilled Ratte potatoes, goat's cheese & garden herbs

Saint-Emilion Grand Cru, Arômes de Pavie 2017

Perfectly Imperfect Triple Cooked Chips £7 New potatoes, Spring greens, Mixed leaf salad £8

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Strawberry Crust (c.1892)

Orange blossom yoghurt, compressed strawberries & goat's milk ice cream

British Cheese

Chutney, fig & pear paste, seeded crackers, oat biscuits & bread crackers (£5 supplement)

Côtes de Castillon, Clos Lunelles 2016

Three-Course Luncheon Menu £65 Château Pavie Wine Selection £95

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.