

D I N N E R

BY h e s t o n b l u m e n t h a l

Hash of Snails (c.1723)

Walnuts, oxtail & grilled bread

Smoked Salmon Belly (c.1847)

Sourdough, beetroot & horseradish

Nettle Porridge (c.1660)

Garlic, parsley & fennel

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Roast Belly of Lamb (c.1826)

Cucumber, smoked heart & dill

Salt Cod (c.1845)

Jerusalem artichoke & admiral sauce

Compost Tart (c.1390)

Grilled Ratte potatoes, goat's cheese & garden herbs

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Perfectly Imperfect Triple Cooked Chips £7

Mashed potatoes, Cabbage & onions,

Mixed leaf salad

£8

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Poore Knights (c.1658)

Brioche, mandarin & earl grey ice cream

Filbert Oil Ice Cream (c.1880)

Brioche crisp, praline & hazelnut oil

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.