

D I N N E R

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

**Smoked Salmon Belly (c.1847)**

*Sourdough, beetroot & horseradish*

**Nettle Porridge (c.1660)**

*Garlic, parsley & fennel*

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**Salt Cod (c.1845)**

*Artichoke, pickled lemon & 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, Sprouts with chestnuts & bacon,*

*Honey roast parsnips, Mixed leaf salad*

*£8*

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**Bohemian Cake (c.1700)**

*Chocolate, cherry & Kirsch ice cream*

**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.