

LUNCHEON

Ragoo of Pigs Ears on Toast (c.1727)

Oxtail, onion, mustard & lemon

Smoked Salmon Belly (c.1847)

Dill, yoghurt & sourdough

Mushroom Broth (c.1728)

Slow cooked hens' egg & pickled mushrooms

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Batalia Pie (c.1660)

Sweetbread, heart & celeriac

Salt Cod (c.1845)

Parsnip, pickled lemon & horseradish

Forced Artichoke (c.1732)

Mushroom, spelt & turnip

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Perfectly Imperfect Triple Cooked Chips £6

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Poore Knights (c.1658)

Brioche, pickled blackberries & mascarpone ice cream

Lamington Cake (c.1901)

White chocolate mousse, coconut & rhubarb sorbet

British Cheese

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

Three-Course Menu £59

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.