

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

Ragoon of Pigs Ears on Toast (c.1727)

Oxtail, onion, mustard & lemon

* * *

Hash of Chicken (c.1747)

Turnip, quince & green peppercorn

Compost Tart (c.1390)

Grilled Ratte potatoes, goat's cheese & garden herbs

Perfectly Imperfect Triple Cooked Chips

£7

*Mashed potatoes, Buttered kalettes,
Honey roast parsnips, Mixed leaf salad*

£8

* * *

Rhubarb & Cardamom Tart (c.1800)

Rhubarb jam, cardamom custard & rhubarb 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.