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BY h e s t o n   b l u m e n t h a l

## LUNCHEON

Rago 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 & turnip*

Salt Cod (c.1845)

*Parsnip, pickled lemon & horseradish*

Forced Artichoke (c.1732)

*Mushroom, spelt & cauliflower*

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*Perfectly Imperfect Triple Cooked Chips £6*

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Poore Knights (c.1658)

*Brioche, blood orange & Earl Grey ice cream*

Pineapple & Cardamom Tart (c.1728)

*Cardamom custard, pineapple jam & pineapple sorbet*

British Cheese

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

**Three-Course Menu £59**

**Sommelier Wine Selection £49**

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.