

Smoked Salmon Belly (c.1847)

Sourdough, beetroot & horseradish

Ragoon of Pigs Ears on Toast (c.1727)

Oxtail, onion, mustard & lemon

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Hash of Chicken (c.1747)

Turnip, quince & green peppercorn

Compost Tart (c.1390)

Grilled Ratté potatoes, goat's cheese & garden herbs

Perfectly Imperfect Triple Cooked Chips

£7

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

£8

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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.