By heston blumenthal

LUNCHEON

Smoked Salmon Belly (c.1847) Sourdough, beetroot & horseradish

Ragoo 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 Ratte potatoes, goat's cheese & garden herbs

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Bohemian Cake (c.1700) Chocolate, cherry & kirsch ice cream

Poore Knights (c.1658) Brioche, strawberry & caramel sauce

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.