

D  N N E R

B Y h e s t o n b l u m e n t h a l

Smoked Trout Belly (c.1847)

Sourdough, dill & yoghurt

Hash of Snails (c.1723)

Walnuts, capers & oxtail

Bordeaux Château Monbousquet Blanc 2014

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Salt Cod (c.1845)

Pea, pickled lemon & seaweed butter

Roast Belly of Lamb (c.1826)

Cucumber, green beans & mint

Compost Tart (c.1390)

Courgette, ricotta & garden herbs

Saint-Emilion Grand Cru, Arômes de Pavie 2017

Perfectly Imperfect Triple Cooked Chips

£7

*New potatoes, Green beans & mustard,
Mixed leaf salad*

£8

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Bohemian Cake (c.1700)

Chocolate mousse, cherry & kirsch

British Cheese

*Chutney, fig & pear paste, seeded crackers,
oat biscuits & bread crackers
(£5 supplement)*

Côtes de Castillon, Clos Lunelles 2016

Three-Course Luncheon Menu £65

Château Pavie Wine Selection £95

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.