

D  N N E R

BY h e s t o n b l u m e n t h a l

LUNCH MENU

Hay Smoked Salmon (c.1730)

Beetroot, pickled lemon salad, horseradish & sorrel

or

Savoury Porridge (c.1660)

Garlic, parsley & fennel

2016 Château Les Charmes Godard Blanc, Francs-Côtes-de-Bordeaux, Bordeaux, France

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Cod in Cider (c.1940)

Pickled mussels, smoked onion, kale & trout roe

or

Fable Mushroom Pie (c.1830)

Mushrooms, barley, toasted seeds, & saffron

2012 Cabernet Franc-Zweigelt, Egri Bikaver, Bolyki, Eger, Hungary

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Sambocade (c.1390)

Goats' milk cheesecake, elderflower & apple, perry poached pear, smoked candied walnuts & sorrel

or

Chocolate Bar (c.1730)

Passion fruit jam & ginger ice cream

2016 Pacherenc Du Vic-Bilh 'Saint Albert', Plaimont, France

Three-Course Menu £75

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.