

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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Roast Venison (c.1850)

Spiced red cabbage, juniper & pickled cherries

or

Roast Cauliflower (c.1661)

*Caramelised cauliflower, macrows
& smoked shiitake dressing*

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

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Quaking Pudding (c.1660)

*Spiced pears, pickled apple,
almond biscuit & perry caramel*

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

Menu available Monday – Thursday lunch until February 28th.

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.