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BY h e s t o n   b l u m e n t h a l

## FIVE COURSE TASTING MENU

### Meat Fruit (c.1500)

*Mandarin, chicken liver parfait & grilled bread*

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### Hay Smoked Salmon (c.1730)

*Gentleman's relish & pickled lemon salad*

*Caviar Supplement £15*

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### Rice & Flesh (c.1390)

*Saffron, beef cheek & red wine*

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### Roast Venison (c.1850)

*Spiced red cabbage, juniper & pickled cherries*

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### Tipsy Cake (c.1858)

*Spit roast pineapple*

Or

### Sambocade (c.1390)

*Goats' milk cheesecake, elderflower & apple,  
pickled blackberry, smoked candied walnuts & sorrel*

**£145**

Menu available until Feb 28<sup>th</sup>, 12pm – 1.30pm & 6pm – 8pm.

Menu to be taken by the whole table.

Please kindly note this menu should be selected by the whole party

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.