

D I N N E R

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

Taste History - Labyrinth

Venison Tartare (c.1700-1350 BCE)

Green olive, celery

Spiced Lamb Belly (c.1400-1050 BCE)

Flatbread, coriander seed, smoked leek

Octopus, Whelk and Cockles (c.1600-1400 BCE)

Saffron, radish, sea weed

Bull's-head Rhyton (c.1550-1500 BCE)

Smoked Beef Broth

Aged beef fat, mountain tea

Short Rib of Beef

Wild Garlic, smoked fennel, onion

Cretan Fava

Ox tongue, bone marrow, caper leaf

Olive Oil "Perfume" (c.1300-1200 BCE)

Maury wine, fig, pear, goats milk

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.