

SET LUNCH MENU

Hay Smoked Salmon (c.1730)

Smoked beetroot, pickled lemon salad, parsley & sorrel

2016 Bacchus, London Cru, England £11.00

Broth of Mushrooms (c.1730)

*Mushroom broth, slow cooked hen's egg, lardo,
radish & pickled shimeji*

Sherry Fino 'En Rama', Tio Pepe by González Byass, Andalusia, Spain £7.50

Roast Pollack & Admiral Sauce (c.1830)

*Roast parsnip, buttermilk, monks beard
shrimps & anchovy*

2017 Calafuria Rose, Tormaresca, Salento-Puglia, Italy £10.50

Chicken & Cauliflower (c.1660)

*Smoked cauliflower, brown butter
& king oyster mushroom*

2015 Öküzgözü 'Pendore' by Kavaklıdere, Aegean, Turkey £15.50

Christmas Custard Tart (c.1800)

Mincemeat jam, brandy & nutmeg

2015 Muscat de Rivesaltes, Les Enfants Sauvages, Roussillon, France £15.50

Bohemian Cake (c.1890)

Chocolate & yuzu mousse, mandarin & thyme sorbet

2009 Late Bottled Vintage 'Unfiltered', Noval, Douro, Portugal £11.50

British Cheese

*Apple & plum chutney, damson, oat cakes & seeded crackers
(£10.00 supplement)*

Tawny Reserve Port '325th Anniversary', Taylor's, Douro, Portugal £12.50

3 Course Menu £45.00

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 13.5% will be added to your bill.