

D N N E R

B Y h e s t o n b l u m e n t h a l

Meat Fruit (c.1500)

Mandarin, chicken liver parfait & grilled bread

Salmon Dressed in Champagne (c.1716)

Asparagus, parsley, caviar & seaweed butter

Tipsy Cake (c.1858)

Spit roast pineapple

Hay Smoked Trout (c.1730)

Lemon salad, gentleman’s relish & sorrel

Chicken Cooked with Lettuces (c.1670)

Grilled onion emulsion, spiced celeriac & oyster leaves

Tarte of Strawberries (c.1591)

Vanilla cream, mountain pepper & strawberry sorbet

Buttered Crab Loaf (c.1714)

Crab salad, cucumber, pickled lemon & golden trout roe

Turbot & Green Sauce (c.1440)

Braised chicory, parsley, pepper, onion & eucalyptus
(£5 supplement)

Chocolate Bar (c.1730)

Passion fruit jam & mango sorbet

Salamagundy (c.1720)

Smoked confit chicken, salsify, marrowbone,
horseradish cream & pickled walnuts

Buttered Asparagus (c.1821)

Pink fir potato, wild garlic emulsion & mushroom dressing

Sambocade (c.1390)

Goat’s milk cheesecake, elderflower, apple,
pickled blackberry & smoked candied walnuts

The Truffle (c.1500)

Truffle, mushroom parfait & grilled bread

Hereford Beef (c.1830)

Mushroom ketchup & triple cooked chips

Ribeye
Fillet

British Cheese

Apple & plum chutney, fig & pear paste,
pecan sourdough, oat biscuits & seeded crackers

Snail Porridge (c.2003)

Parsley, Iberico ham & fennel

Prime Rib for 2
(£20 supplement)

Three Courses £125

Caviar supplement £20

Sides
New potatoes, Spring greens,
Mixed leaf salad
£8
Triple cooked chips
£10

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.