

D N N E R

BY 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

Seabass & Green Sauce (c.1440)
*Braised chicory, parsley, pepper, onion & eucalyptus
(£5 supplement)*

Tipsy Cake (c.1858)
Spit roast pineapple

Hay Smoked Trout (c.1730)
Lemon salad, gentleman's relish & sorrel

Powdered Duck Breast (c.1670)
Smoked fennel, beetroot, spiced umbles & raisins

Blackberry Tart (c.1800)
Saffron cake, Jersey cream & meadowsweet ice cream

Lobster Kedgerree (c.1940)
*Grilled lobster, rice & curry
(£5 supplement)*

Cod & Cockle Ketchup (c.1830)
Flamed Cockles, leaf chicory & seaweed butter

Chocolate Tart (c.1819)
Lime jam, frozen yoghurt & coconut sorbet

The Truffle (c.1500)
Truffle, mushbroom parfait & grilled bread

Lamb & Ale (c.1756)
Giroldes, mint & humble pie

Sambocade (c.1390)
*Goat's milk cheesecake, elderflower, apple,
spiced roasted figs & smoked candied walnuts*

Scallop Frumenty (c.1390)
Spelt, smoked sea broth, tosaka & lovage

Braised Celery (c.1730)
Gruyere, giroldes, truffle, cider apple & smoked walnuts

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

Hereford Beef (c.1830)
Mushbroom ketchup & triple cooked chips

*Ribeye
Fillet*

*Prime Rib for 2
(£20 supplement)*

Caviar supplement £20

Three Courses £125

Sides
*New Potatoes, Green beans & mustard,
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.