

D N N E R

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

Smoked Salmon Belly (c.1847)

Sourdough, beetroot & horseradish

Ragoo of Pigs Ears on Toast (c.1727)

Oxtail, onion, mustard & lemon

Bordeaux Château Monbousquet Blanc 2014

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Salt Cod (c.1845)

Pea, pickled lemon & seaweed butter

Roast Belly of Lamb (c.1826)

Cucumber, green beans & dill

Compost Tart (c.1390)

Grilled Ratte potatoes, goat's cheese & garden herbs

Saint-Emilion Grand Cru, Arômes de Pavie 2017

Perfectly Imperfect Triple Cooked Chips

£7

New potatoes, Spring greens,

Mixed leaf salad

£8

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Strawberry Crust (c.1892)

Orange blossom yoghurt,

compressed strawberries & goat's milk ice cream

British Cheese

Chutney, fig & pear paste, seeded crackers,

oat biscuits & bread crackers

(£5 supplement)

Côtes de Castillon, Clos Lunelles 2016

Three-Course Luncheon Menu £65

Château Pavie Wine Selection £95

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.