

D I N N E R

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

Sunday “Roast Potato Time”

Plenty of people are credited with introducing the tuber to England, including Sir Walter Raleigh and Sir Francis Drake, but it is more likely to have been the astronomer and adventurer Thomas Harriot, who accompanied Raleigh on an expedition to the New World, and who in an account of his travels, *A Briefe and True Report of the New Found Land of Virginia* (1588), gives this account of the humble spud:

"...kind of roots of round form, some of the bigness of walnuts, some far greater...Being boiled or sodden they are very good meat."

STARTER

Meat Fruit (c.1500)

Mandarin, chicken liver parfait & grilled bread

The Truffle (c.1500)

Truffle, mushroom parfait & grilled bread

Earl Grey Tea Salmon (c.1730)

Lemon salad, gentleman's relish & bergamot

Caviar supplement £20

Salamagundy (c.1720)

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

Triple Cooked Roast Potato & Caviar (c.1664) (Supplement £15)

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.

MAIN

Roast Chicken (c.1672)

Pork stuffing, celeriac bread sauce & cock ale sauce

Alows of Hereford Sirloin (c.2016)

Mushroom ketchup, smoked onion, bone marrow & beef gravy

Roast Cauliflower (c.1661)

Truffle macrows, cauliflower cream & mushroom gravy

Peppered Monkfish & Admiral's Sauce (c.1826)

Jerusalem artichoke, brown butter & cockles

Hereford Prime Rib for two (c.1830)

(Supplement £40)

*Served with buttered bay carrots,
cabbage with onions & bacon,
and beef fat triple cooked roasties*

DESSERT

Tipsy Cake (c.1858)

Spit roast pineapple

Sambocade (c.1390)

*Goat's milk cheesecake, elderflower, apple,
fig & walnut*

Chocolate Tart (c.1819)

Lime jam, frozen yoghurt & coconut sorbet

British Cheese

*Apple & plum chutney, fig & pear paste,
pecan sourdough, oat biscuits & seeded crackers
(Supplement £5)*

Three Courses £98