

D I 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

Earl Grey Tea Cured Salmon (c.1730)

Gentleman's relish & pickled lemon salad

Powdered Duck (c.1670)

Buttered turnip, umbles & black truffle

Olive Oil 'Perfume' (c.1300-1200 BCE)

Maury wine, fig, pear & goat's milk ice cream

Nettle Porridge (c.1661)

Frog legs, fennel, parsley

Roast Cauliflower (c.1661)

Caramelised cauliflower, macrows & smoked shiitake dressing

Chocolate Tart (c.1819)

Lime jam, frozen yoghurt & coconut sorbet

The Truffle (c.1500)

Truffle, mushroom parfait & grilled bread

Hereford Beef (c.1830)

Mushroom ketchup & triple cooked chips

Sambocade (c.1390)

*Goat's milk cheesecake, elderflower & apple,
pickled blackberry, smoked candied walnuts, sorrel*

Sherried Scallops (c.1965)

Scallop tartare, cauliflower cream, grilled shiitake & sherry

Ribeye

Fillet

Prime Rib for 2

(£20 supplement)

British Cheese

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

Caviar supplement £20

Black truffle supplement £20

Sides

Spring greens

Caraway carrots

Mixed leaf salad

£8

Triple cooked chips

£10

Three Courses £140

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.