

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, dill & yoghurt

Savoury Porridge (c.1660)

Garlic, parsley & fennel

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Salt Cod (c.1845)

Artichoke, capers & Admiral sauce

Hash of Chicken (c.1747)

Turnip, quince & green peppercorn

Compost Tart (c.1390)

Pumpkin, horseradish & citrus

Perfectly Imperfect Triple Cooked Chips

£7

Mashed potatoes,

Sprouts with chestnuts & bacon,

Mixed leaf salad

£8

Black truffle mashed potatoes

£28

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Brown Bread Ice Cream (c.1808)

Salted butter caramel, pear & malted yeast syrup

British Cheese

Chutney, fig & pear paste, seeded crackers,

oat biscuits & bread crackers

(£5 supplement)

Three-Course Luncheon Menu £65

Sommelier Wine Selection £49

Non-alcoholic Pairing £40

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.