DINNER

BY heston blumenthal

Salamagundy
Radish, beetroot & pickled walnuts

1723 The Cook's and Confectioner's Dictionary
by John Nott

Hay Smoked Salmon
Lemon salad, gentleman's relish & sorrel

1730 The Complete Practical Cook
by Charles Carter

Meat Fruit
Mandarin, chicken liver parfait & grilled bread
(£15 supplement)

c.13th–15th century

Caviar supplement £20

Cod in Cider
Flamed mussels, smoked onion & trout roe

1940 Good Fish Dishes by Ambrose Heat

Braised Celery
Truffled gruyère, apple & smoked walnuts

1730 The Complete Practical Cook
by Charles Carter

Hereford Ribeye
Mushroom ketchup & triple cooked chips
(£20 supplement)

1830 The Cook and Housewife's Manual
by Mistress Meg Dodds

Sides
Hispi cabbage & onion
New potatoes
Mixed leaf salad
Perfectly Imperfect Triple Cooked Chips
£8

Tipsy Cake
Spit roast pineapple
(£15 supplement)

1858 The English Cookery Book by J.H. Walsh

Chocolate Tart
Lime jam, frozen yoghurt & coconut sorbet

1819 The Imperial and Royal Cook
by Frederic Nutt

Blackberry Tart
Saffron cake, Jersey cream & meadowsweet ice cream

1800 The Complete Confectioner
by Hannah Glasse & Maria Wilson

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

Three Courses £75

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.