

D I N N E R

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

Chef's Table 8-course Menu

Hay Smoked Salmon (c.1730)

Gentleman's relish & pickled lemon salad

Sherried Scallops (c.1965)

Scallop tartare, cauliflower cream, grilled shiitake & sherry

Meat Fruit (c.1500)

Mandarin, chicken liver parfait & grilled bread

Roast Sea Bass & Green Sauce (c.1440)

Braised chicory, parsley, pepper, onion & eucalyptus

Duck & Turnip (c.79)

Spiced umbles, black truffle & turnip tops

Rhubarb & Rosehip (c.1591)

Poached rhubarb with Hibiscus, yogurt & olive oil

Tipsy Cake (c.1858)

Spit roast pineapple

Nitrogen Ice Cream Trolley (c.1900)

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.