

## SET LUNCH MENU

### Hay Smoked Salmon (c.1730)

*Smoked beetroot, pickled lemon salad, parsley & sorrel*

2016 Bacchus, London Cru, England £11.00

### Broth of Mushrooms (c.1730)

*Mushroom broth, slow cooked hen's egg, lardo,  
radish & pickled shimeji*

Sherry Fino 'En Rama', Tio Pepe by González Byass, Andalusia, Spain £7.50

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### Roast Pollack & Admiral Sauce (c.1830)

*Roast parsnip, buttermilk, shrimps & anchovy*

2017 Calafuria Rose, Tormaresca, Salento-Puglia, Italy £10.50

### Slow Cooked Pork Belly (c.1820)

*Pointed cabbage, lardo, pickled onion & Robert sauce*

2015 Öküzgözü 'Pendore' by Kavaklidere, Aegean, Turkey £15.50

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### Quaking Pudding (c.1600)

*Spiced pears, pickled apple, almond biscuit & perry caramel*

2015 Muscat de Rivesaltes, Les Enfants Sauvages, Roussillon, France £15.50

### Bohemian Cake (c.1890)

*Chocolate & yuzu mousse, mandarin & thyme sorbet*

2012 Late Bottled Vintage, Dirk Niepoort, Douro, Portugal £12.50

### British Cheese

*Apple & plum chutney, damson, oat cakes & seeded crackers  
(£10.00 supplement)*

Tawny Reserve Port '325th Anniversary', Taylor's, Douro, Portugal £13.50

## 3 Course Menu £45.00

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 13.5% will be added to your bill.