

D I N N E R

BY HESTON BLUMENTHAL

SET LUNCH MENU

Potted Pork (c.1720)

Ham hock, lardo, piccalilli & mace

2017 Sauvignon Blanc, Dalia Maris, Friuli, Italy £14.50

Broth of Mushrooms (c.1730)

Mushroom broth, slow cooked hens egg, radish & pickled Shimeji

2017 Trebbiano 'Tin', Montesecondo, Tuscany, Italy (Low Intervention) £14.50

Salmon Dressed in Champagne (c.1720)

Roasted leek, parsley, sea beet & seaweed butter

2016 Marsanne, Roussanne & Viognier, The Story, Victoria, Australia £13.50

Lamb & Cucumber (c.1830)

*Roast belly of lamb, pickled cucumber heart, onions,
broad beans & rock samphire*

2016 Le Volte dell'Ornellaia, Tenuta dell'Ornellaia, Tuscany, Italy £12.00

Strawberry Crust (c.1820)

*Toasted vanilla cake, compressed strawberries, basil,
puffed spelt & goats' milk ice cream*

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

Chocolate Tart (c.1820)

Lime jam, frozen yogurt & coconut sorbet

2002 Quinta de Vargellas, Taylor's, Douro, Portugal £15.00

British Cheese

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

Para 'Rare Tawny', Seppeltsfield, South Australia £21.00

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.