

D  N N E R

BY HESTON BLUMENTHAL

Taste History - Last Supper in Pompeii

In collaboration with the Ashmolean Museum

Inspired by the current exhibition at The Ashmolean Museum, Heston Blumenthal has created a unique interpretation of the Last Supper in Pompeii, giving guests a taste of history, from the ancient Roman town immortalised by the ash of Mount Vesuvius in 79 AD. Using the carbonised and organic remains of food unearthed by archaeologists, the menu is inspired by the rich food culture of this ancient town and how food played an integral part of daily life.

Carbonised Bread of Pompeii & Bay of Naples Butter

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Smoked Pickled Mussels

Garum & mussel cream, lovage, oyster leaf & purslane

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Duck & Turnip (ref: Apicius)

Buttered black turnip, turnip cream, turnip tops & truffle

Civet of Duck

Pearl barley, confit thigh, gizzards & umbles

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Libum

*Cheese curds, preserved fig, grapes, pink pepper
honey ice cream & frozen ash*

3 Course Menu £88.00

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.