

# Taste History - Last Supper in Pompeii Menu

**3 courses, bread & butter £88.00 per person**

Inspired by the current major exhibition at The Ashmolean Museum, Heston Blumenthal has created a unique interpretation of the Last Supper in Pompeii. 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.

The Last Supper in Pompeii will give guests a taste of history, from the ancient Roman town immortalised by the ash of Mount Vesuvius in 79 AD.

Carbonised Bread of Pompeii  
& Bay of Naples Butter

*Defructum Royale (Spiced Fig Syrup  
& Champagne) £21.00*

## **Starter**

Smoked Pickled Mussels  
Garum & mussel cream, lovage, oyster leaf  
& purslane

*2017 Fiano di Avellino, Ciro Picariello,  
Campagna, Italy £13.00*

## **Main Course**

Duck & Turnip ref: Apicius  
Buttered black turnip, turnip cream, turnip tops &  
truffle with civet of duck, pearl barley, confit thigh,  
gizzards & umbles

*2012 Nuits-St-Georges 1er Cru 'Les Pruliers',  
Taupenot Merme, Burgundy, France £35.00*

## **Dessert**

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

*2016 Riesling Spätlese 'Ürziger Würzgarten',  
Markus Molitor, Mosel, Germany £14.00*