

## SET LUNCH MENU

### Broth of Mushrooms (c.1730)

*Mushroom broth, mushroom ketchup & slow cooked hens egg*  
NV Fino En Rama 'Tio Pepe', González Byass, Spain £9.50

### Hay Smoked Salmon (c.1730)

*Smoked beetroot, pickled lemon salad, parsley & sorrel*  
2018 San Giovanni della Sala, Orvieto, Castello della Sala, Umbria, Italy £13.00

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### Pollack in Cider (c.1940)

*Chard, onions & fired mussels*  
2018 Clarendelle Blanc, 'Inspired by Haut Brion', Bordeaux, France £14.00

### Chicken cooked with Lettuces (c.1670)

*Grilled onion emulsion, celeriac & oyster leaf*  
2015 Hondarribi Zuri 'K5' Karlos Arginano, Pais Vasco, Spain £18.00

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### Rhubarb Custard Tart (c.1880)

*Cardamom custard & rhubarb sorbet*  
Fine Sparkling Ice Cuvée, Peller, Niagara Peninsula, Canada £15.00

### Bohemian Cake (c.1890)

*Chocolate & yuzu mousse with honey ice cream*  
2002 Quinta de Vargellas, Taylor's, Douro, Portugal £15.00

### British Cheese

*Apple & plum chutney, fig & perry cheese, oat cakes & seeded crackers*  
(£10.00 supplement)  
Dow's Tawny Port, 10 years, served from Tappit Hen, Douro, Portugal £11.00

2 Courses £39.00

(Available Monday to Friday excluding Bank Holidays)

3 Courses £48.00

(Available daily)

Please note that from 23rd March 2020, this will be available Monday to Friday

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.