

aqua shard

Forgotten British Menu

78 per person

Course one

Lady Llanover's salt duck

Dorsten goat's curd, elderberry | M, SU

Pinot Noir

Bolney Estate, Foxhole Vineyard, Sussex, England, 2018

Course two

Native lobster

Mrs Fort's mustard sauce, heritage radish | CR, E, M, MU

Hattingley Valley

Classic Reserve, Hampshire, England, nv

Course three

Roasted lamb saddle

Onion puree, lamb tongue, reform sauce | E, M, SU

Rioja Crianza

Dinastia Vivanco, Spain, 2018

Course four

Windermere tart

Summer fruit jam, gooseberries, coconut ice cream
C, E, L, M

Côteaux du Layon St Aubin

D. Barres, Loire, France, 2018

Provenances

Proudly serving the best of Britain

Merrifield Duck Devon | Goat's Curd Dorstone, Herefordshire | Native Lobster Scotland
Heritage Radish Norfolk | Arren Victory Potato Cornhill-on-Tweed | Lamb Saddle Block & Cleaver, Kent

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Lady Llanover's salt duck

Taken from 'The First Principles of Good Cookery' (1867) by Lady Llanover

In this dish Anthony revisits the traditional method of salting meat, which is both a preserver and part of the cooking process.

Lobster with Yorkshire mustard

Based on a recipe from Mrs Fort, Matthew's mother

The use of Yorkshire mustard in the dish both illustrates and celebrates the strong tradition of using local ingredients. Anthony has lightened this traditionally rich dish by adding lemon to the sauce and cooking the lobster in Earl Grey tea.

Roasted lamb saddle

Adapted from 'The London Art of Cookery' (1753) by John Farley

John Farley was the principle cook at The London Tavern and his book was designed for use by "the mechanic, and the Earl and any aspiring chef in between."

Windermere tart

Taken from Mrs Squarey's Cookbook (1886)

Mrs Squarey was a distant relative of Matthew's with this much-loved dish appearing on the tables of generations of family members. Anthony extracted coconut from the recipe and turned it into a deliciously moreish ice-cream accompaniment.

All dishes may contain allergens. Please let your waiter know if you have any severe allergens or intolerances.

All prices include VAT at the current rate. A 12.5% discretionary service charge will be added to the final bill.

All items subject to availability. Our menus are sample menus and are subject to change.

v - vegetarian **vg** - vegan

Key to allergens: **C** - cereals containing gluten, **CE** - celery and celeriac, **CR** - crustaceans, **E** - eggs, **F** - fish, **L** - lupin, **P** - peanuts, **M** - milk, **MO** - molluscs, **MU** - mustard, **N** - nuts, **S** - soya beans, **SE** - sesame, **SU** - sulphur dioxide