

D I N N E R

BY h e s t o n b l u m e n t h a l

Chef's Table 5 Course Lunch Menu

Roast Scallops (c.1830)

Cucumber ketchup, roasted cucumber, bergamot & borage

Meat Fruit (c.1500)

Mandarin, chicken liver parfait & grilled bread

Roast Turbot & Green Sauce (c.1440)

Asparagus, parsley, pepper, onion & eucalyptus

Roast Iberico Pork Chop (c.1820)

Spelt, ham hock & Robert sauce

Tipsy Cake (c.1810)

Spit roast pineapple

Tea or Coffee

£145 per person

(Please bear in mind dishes may vary)