

Chef's Table 9 Course Dinner Menu

Roast Scallops (c.1830)

Cucumber ketchup, roasted cucumber, bergamot & borage

Roast Marrowbone (c.1720)

Welsh cake, snails, piccalilli, anchovy, mace & pickled vegetables

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

Powdered Duck Breast (c.1850)

Braised & grilled red cabbage, spiced umbles & pickled cherries

Brown Bread Ice Cream (c.1830)

Salted butter caramel, pear & malted yeast syrup

Tipsy Cake (c.1810)

Spit roast pineapple

Nitro Ice Cream Trolley

Tea or Coffee

£225 per person

(Please bear in mind dishes may vary)