

Private Dining Menu B

Earl Grey Tea Cured Salmon (c.1730)
Lemon salad, gentleman's relish, wood sorrel & Exmoor caviar

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Meat Fruit (c.1500)
Mandarin, chicken liver parfait & grilled bread

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Cod in Cider (c.1940)
Chard & flamed mussels

or

Spiced Pigeon (c.1780)
Ale & artichokes

or

Fillet of Aberdeen Angus (c.1830)
Mushroom ketchup & triple cooked chips

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Chocolate Bar (c.1730)
Passionfruit jam & ginger ice cream

or

Tipsy Cake (c.1810)
Spit roast pineapple

British Cheese
Damson paste, spiced apple & plum chutney, oat cakes & seeded crackers
(£18.50 Supplement)

4 Course Menu
Lunch £100 per person / Dinner £110 per person