

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 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)*