

D I N N E R

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

## Chefs Table Sample Dinner Tasting Menu

2006 Moët & Chandon Grand Vintage Brut, Épernay, Champagne, France

Earl Grey Tea cured Salmon (c.1730)

*Lemon salad, gentleman's relish, wood sorrel & Exmoor caviar*

Lobster & Cucumber Soup (c.1730)

*Lobster salad, smoked onion, rock samphire & sorrel*

Meat Fruit (c.1500)

*Mandarin, chicken liver parfait & grilled bread*

Rice & Flesh (c.1390)

*Saffron, calf tail & red wine*

Cod in Cider (c.1940)

*Chard, onions & smoked artichokes*

Spiced Pigeon (c.1780)

*Ale & artichokes*

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 note, our menus are subject to change based on seasonal availability  
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