

Private Dining Menu A

Rice & Flesh (c.1390)
Saffron, calf tail & red wine

or

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

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Roast Sea Bass (c.1830)
Mussel & seaweed ketchup, salmon roe & sea rosemary

or

Hereford Ribeye (c.1830)
Mushroom ketchup & triple cooked chips

or

Powdered Duck Breast (c.1670)
Smoked confit fennel, smoked beetroot & umbles

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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, Yorkshire chutney, oat cakes & seeded crackers
(£18.50 Supplement)

3 Course Menu
Lunch £75 per person / Dinner £85 per person