

Private Dining Menu B

Earl Grey Tea Cured Salmon (c.1730)
Pickled lemon salad, gentleman's relish & sorrel

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

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Roast Cod (c.1830)
Cockle ketchup, leaf chicory & seaweed butter

or

Spiced Squab Pigeon (c.1780)
Onions, artichokes, ale & malt

or

Fillet of Hereford Beef (c.1830)
Mushroom ketchup & chips

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Sambocade (c.1390)
*Goats' milk cheesecake, elderflower & apple,
roast figs & smoked candied walnuts*

or

Tipsy Cake (c.1810)
Spit roast pineapple

British Cheese
Apple & plum chutney, damson, oat cakes & seeded crackers
(£20.00 Supplement)

4 Course Menu
Lunch £115 per person / Dinner £125 per person