

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 6 Course Dinner Menu

Smoked Pickled Mussels (c.79)

*Garum & mussel cream, lovage, oyster leaf & purslane*

Meat Fruit (c.1500)

*Mandarin, chicken liver parfait & grilled bread*

Roast Halibut & Green Sauce (c.1440)

*Braised chicory, parsley, pepper, onion & eucalyptus*

Duck & Turnip *ref: Apicius* (c.79)

*Buttered black turnip, turnip cream, truffle  
& civet of duck*

Libum (c.79)

*Cheese curds, preserved fig, grapes, pink pepper,  
honey ice cream & frozen ash*

Tipsy Cake (c.1810)

*Spit roast pineapple*

Tea or Coffee

£165 per person

*(Please bear in mind dishes may vary)*