

Chef's Table 8 Course Lunch Menu

Smoked Pickled Mussels (c.79)

Garum & mussel cream, lovage, oyster leaf & purslane

Rice & Flesh (c.1390)

Almond, saffron, veal sweetbreads & smoked eel

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

Nitrogen Ice Cream Trolley

Tea or Coffee

£175 per person

(Please bear in mind dishes may vary)