

## Chef's Table 9 Course Dinner Menu

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

Rice & Flesh (c.1390)  
*Almond, saffron, veal sweetbreads & smoked eel*

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

Smoked Pickled Mussels (c.79)  
*Garum & mussel cream, lovage, oyster leaf & purslane*

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

£225 per person  
*(Please bear in mind dishes may vary)*