

Private Dining Menu A

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

or

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

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Roast Cod (c.1830)
Cockle ketchup, leaf chicory & sea purslane

or

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

or

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

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Brown Bread Ice Cream (c.1830)
Salted butter caramel, pear & malted yeast syrup

or

Tipsy Cake (c.1810)
Spit roast pineapple

British Cheese
*Apple & plum chutney, fig & perry cheese,
oat cakes & seeded crackers
(£20.00 Supplement)*

3 Course Menu

Lunch £95 per person / Dinner £105 per person