

Savoury Porridge (c.1660)

Garlic, parsley & artichoke

Mini Meat Fruit (c.1500)

Mandarin, chicken liver parfait & grilled bread

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Cod in Cider (c.1940)

Flamed mussels, smoked onion & trout roe

Sparrow Grass (c.1821)

Buttered asparagus, pink fir potato & mushroom dressing

Perfectly Imperfect Triple Cooked Chips

Hispi cabbage & onion

New potatoes

Mixed leaf salad

£8

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Lamington Cake (c.1900)

*Coconut cake, rum mousse,
raspberry & Yorkshire rhubarb sorbet*

British Cheese

*Chutney, fig & pear paste, seeded crackers,
oat biscuits & bread crackers*

Three-Course Lunch Menu £75

Sommelier Wine Selection £49

Non-alcoholic Pairing £40

Please inform us of any allergies
& ask for further details of dishes that contain allergens

Please note all prices include VAT at the current rate.
A discretionary service charge of 15% will be added to your bill.