

HISTORICAL DINING ROOMS

sample menu

Starters – from £7

Eggs and black butter V – 1691 / Thomas Tyron

Infused Arlington white, jersey black, Quail yolk and liquorice, bread and butter pie

Duck with butter sauce – 1800 / Cafe Royal, London

Glazed and cured, white turnip, broad beans and creeping pennyroyal mint

Skuets – 1753/ E.Smith

Veal sweetbreads forced with bacon, nutmeg, apple sorrel and a fricassee of sheep's tongue

Mackerel smokies – 1843 / J.Woodger

Mackerel in many ways, Cold smoked tartare, powdered toast, and gold mustard

“Mendip Wallfish” (Stewed snails) – 1685 / Robert May

Sliced Eel, barberries, Fried penny loaf, crab apple verjus and oil made from English mace

Roasted Milk V – 1430 / M.S Harley

A twice cooked custard of raw cheese, saffron and griddled, cut comb from our own bees

Mains – from £15

Leg of lamb stuffed with curried crab– 1811 / John Farley

Wild celery, buttered and fried noodles, shredded lemon and a spiced crab stock

“Stockfish” (Ling fish) –1439/ Ashmole MS

Salted and fried, crispy onions in buttermilk, garlic grass, a sauce of pickled black walnuts

Cottage pye and Rost Beef – 1791/ Rev. James Woodford

Roast beef pie of “common potato pudding”, cured beef fat, Heritage Tomato and blackened loin

Funges with powdered fort (mushrooms) V – 1390 / Forme of Cury

Cannon of English leek, hot wild mushroom mousse, truffle, ribwort, King Oyster and charred leek heart

Rabbit; buttered, roasted, potted, preserved – 1833 / Richard Dolby

Bacon and greens, potted umbles, smoked lard and horse parsley

Turbot, Fired – 1596 / Thomas Dawson

Broiled and roasted, Dorset sea lettuce, samphire hash, fried pottage of sand eels

A diverse Boyled salad V – 1615 / John Murrell

Asparagus of Alexander's, preserved egg, spinach, marigold, brined cauliflower and dried instant vinegar