

# HISTORICAL DINING ROOMS

 egitarian Bill of Fare, 7 course - £38

Accompanying drinks pairing + £30

\*sample menu\*

**Whey butter / ground breads**

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**Appetiser**

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**Roasted Milk** – 1450 / M.S Harley

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

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**Eggs and black butter** – 1691 / Thomas Tyron

Jersey black butter, Sweet cicely, preserved and Quail egg, liquorice, bread and butter pie

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**A potage on fast day** – 1700 / Acetaria

Blue peas, Good King Henry, puffed beetroot, sweet cabbage, apple sorrel and oil from  
English mace

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**A diverse Boyled salad** – 1615 / John Murrell

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

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

Cannon of English leek, hot wild mushroom mousse, truffle, ribwort, King Oyster “cep” and  
charred leek hearts

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**Pre dessert**

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**Diverse Strawberries** – 1430 / Harleian MS

Washed in Claret, almond milk thickened, spiced with long pepper, cinnamon meringue  
borage and verjus