



Charcuterie Platter, cured meats, pates, pickle £11.50 per person
(Originally intended as a way to preserve meats before the advent of refrigeration)

Beef & Barley Broth, braised beef, root vegetables, parsley Chantilly £7.00
(It is Old English and related to the Old Norse "Broth" and
Old High German "brod- brodein", to boil)

Smoked Eel, radish salad, pickled mushroom, puffed rice, dashi broth £8.00
(People might have begun to smoke fish deliberately in the New Stone Age)

Artichoke Salad, crispy duck egg, Jerusalem artichoke puree, hazelnut dressing £7.00
(The Dutch introduced artichokes to England, where they grew in Henry VIII's garden at
Newhall in 1530)

Crispy Pork Belly, salt & pepper cuttlefish, peanut emulsion £7.50
(Domestication of pigs can be traced as far back as 9,000 years)

Seared Scallops, celeriac puree, black pudding, Granny Smith, smoked bacon foam £12.00
(The name "scallop" is derived from the Old French escalope, which means "shell")

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Mixed Grill, rump, crispy pork belly, lambs kidneys, black pudding, sausage, duck egg £19.50
(The old chop houses, taverns and grill rooms in the City and elsewhere in London earned their
reputations by serving the Englishman's favourite meats)

Roast Goosnargh Chicken, bread sauce, foie gras stuffing, chantenay, carrots
for two £18.00 per person
(The modern chicken is a descendant of red junglefowl hybrids first raised thousands of years
ago)

Squab, creamed brussel sprouts, confit leg pasty, squab sauce £18.00
(In culinary terminology, **squab** is a young domestic pigeon or its meat)

Beetroot Pasta, Shropshire blue, salt baked beetroots £16.00
(From the Middle Ages, beetroot was used as a treatment for a variety of conditions, especially
illnesses relating to digestion and the blood)

Surf & Turf, Langoustine, daube of beef, ratte potatoes £18.50
(Surf & Turf is particularly common in British or Irish pubs and Steakhouses in North America)

Salt Baked Fish, sea bass, buttered new potatoes. lemon butter sauce £18.00 per person
(This Spanish technique of baking fish in a thick layer of salt is not only quite theatrical, it will
also give you the most perfectly cooked fish ever)