

# HISTORICAL DINING ROOMS

## **B**ill of Fare, 7 course - £48

Accompanying drinks pairing + £30

\*sample menu\*

**Whey butter / ground breads**

-

**Appetiser**

-

**Roasted Milk V - 1430 / M.S Harley**

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

-

**"Mendip Wallfish" (Stewed snails) - 1685 / Robert May**

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

-

**"Stockfish" (Ling fish) -1439/ Ashmole MS**

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

-

**Rabbit; buttered, roasted, potted, preserved - 1833 / Richard Dolby**

Bacon and greens, English peas, potted umbles, smoked lard, horse parsley, and lavender

-

**Duck with butter sauce - 1800 / Cafe Royal, London**

Cured leg on the bone, ham breast, mint root, white turnip, broad beans, whey butter, creeping pennyroyal

-

**Pre dessert**

-

**Diverse Strawberries - 1430 / Harleian MS**

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