

Sunday “Roast Potato Time”

Plenty of people are credited with introducing the tuber to England, including Sir Walter Raleigh and Sir Francis Drake, but it is more likely to have been the astronomer and adventurer Thomas Harriot, who accompanied Raleigh on an expedition to the New World, and who in an account of his travels, *A Briefe and True Report of the New Found Land of Virginia* (1588), gives this account of the humble spud:

"...kind of roots of round form, some of the bigness of walnuts, some far greater...Being boiled or sodden they are very good meat."

Meat Fruit (c.1500)
Mandarin, chicken liver parfait & grilled bread

Hay Smoked Salmon (c.1730)
Lemon salad, gentleman's relish & sorrel
Caviar supplement £20

Salamagundy (c.1723)
Beetroot, salsify, radish, horseradish & pickled walnuts

Triple Cooked Roast Potato & Caviar (c.1664)
Supplement £15

MAIN

Roast Chicken (c.1672)
Pork stuffing, celeriac bread sauce & chicken gravy
or
Roast Beef (c.1830)
Yorkshire pudding, horseradish cream & beef gravy
or
Roast Cauliflower (c.1661)
Truffle macrows, cauliflower cream & mushroom gravy
Served with honey roast parsnips, sprouts with bacon & chestnuts
and beef fat triple cooked roasties

Truffle mash £28
Black truffle supplement £20

DESSERT

Tipsy Cake (c.1858)
Spit roast pineapple

Sambocade (c.1390)
Goat's milk cheesecake, elderflower & apple,
pickled blackberry, smoked candied walnuts & sorrel

Bohemian Cake (c.1700)
Chocolate, cherry & kirsch ice cream

British Cheese
Apple & plum chutney, fig & pear paste,
pecan sourdough, oat biscuits & seeded crackers
£5 supplement

Three Courses £98
Wine Pairing £49