



From the old recipes of Apicius and the work of historian Sally Grainger, reimagined in our kitchen by Jacob Kenedy, Rachel Roddy & Gareth Saywell.

CUMINATUM IN OSTREA
Oyster with cumin vinegar

EMPHRACTUM BAIANUM
Jellyfish, oyster, mussel & red mullet stew

MUGIL ET MORETUM LIGUSTICUM
Grey mullet stuffed with lovage

RENES AGNI FARCITI
Lamb kidneys stuffed with hazelnut pesto

BOLETI CUM MELLE ET CUMINO
Grilled mushrooms in cumin & honey

ANAS CUM PRUNIS
Wild duck, bay & prunes

BRASSICA CUM PORRIS, OLIVIS ET CORIANDRO
Cabbage, leeks, olives & coriander

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NIX DULCIS
Sweet ice, dried fruits, pomegranate, pistachio & tamarind

SAVILLUM
Baked cheesecake with poppy seeds, walnuts & honey

Ancient Roman dishes are available from 7-31 January on our à la carte, with a set menu also for private dining.