


VICTORIAN LONDON

3-COURSE MENU £45PP

 *Add beer tasting £20pp*

STARTERS

LONDON PARTICULAR SOUP

Split pea soup with carrots & celery

MOCK TURTLE TERRINE

Veal terrine with sweet onions & sherry gel

EEL PIE & LIQUOR


Potato terrine & parsley

 *Fuller's Golden Pride*

MAINS

OX CHEEK BRAISED IN LONDON ALE

Celeriac purée and malt foam


 *Fuller's 1845*

PAN-FRIED COD

Gin batter crisps, watercress emulsion, triple cooked chips

LUXURY BUBBLE & SQUEAK

Braised cabbage & mustard

 *Fuller's ESB*

DESSERTS

APPLE CHARLOTTE WITH BROWN BREAD ICE CREAM

CHERRIES JUBILEE

ORANGE AND ROSE TRIFLE

 *Fuller's London Porter*

VICTORIAN LONDON

TASTING MENU

STARTERS

LONDON PARTICULAR SOUP

London in Victorian times was notorious for the dense fogs that would often cover the city, especially in winter. They became known as 'pea soupers' after the thick soup popular at the time made from split peas. Dickens described those fogs as "London particulars".

MOCK TURTLE TERRINE

Real turtle soup was extremely expensive so mock turtle soup became very popular; we've created a version as a terrine using veal with a touch of Madeira, a little sherry, sweet onions and a jus to accompany.

EEL PIE & LIQUOR

One of the most iconic Victorian London dishes, sold from street barrows or Eel Pie and Mash shops, mainly in the city's East End - eels were fished from the Thames in huge numbers. The liquor, or gravy, to accompany is made from fish stock and parsley - giving it's famous deep green colour.

MAINS

OX CHEEK BRAISED IN LONDON ALE

London Ale is brewed by Fuller's, the oldest London brewery still brewing from it's premises in Chiswick where the company began in 1845, the 26th year of Queen Victoria's reign. Beef cooked in beer was, and still is, a traditional dish across the country.

PAN-FRIED COD

The earliest known fish and chip shops opened in London around the 1860's. Dickens talks of 'fried fish' in Oliver Twist and 'chips of potatoes, fried' in A Tale of Two Cities. Gin was the most popular spirit of the age whilst watercress was cheap, popular and nutritious - many tons a day would be brought into the capital using the new railway system.

LUXURY BUBBLE & SQUEAK

Traditionally made from cabbage and potatoes, the name may have originated from the noises made during cooking. Popular in the 19th century as a thrifty breakfast using vegetables from the previous night's roast supper; today a dish in itself.

DESSERTS

APPLE CHARLOTTE WITH BROWN BREAD ICE CREAM

Queen Charlotte, married to George III, was thought to be the patron of apple growers and this dessert was first named after her around the 1800's. Grandmother to Queen Victoria, Charlotte, North Carolina was also named after her.

CHERRIES JUBILEE

Invented by French chef Auguste Escoffier in honour of Queen Victoria's Diamond Jubilee in 1897, using one of the Queen's favourite fruits. It was served to the Queen during one of her (many) celebration dinners and became a royal favourite.

ORANGE & ROSE TRIFLE

Although the first recipes for trifle date back to the 1500's by the Victorian era the dessert had become a firm favourite, and made in ever more decorative ways. Ours also takes advantage of the increasingly available ice cream at that time, as ice became more common and could be stored through the summer months