

THE STORY OF BRITISH CUISINE

Great Britain's historically maligned food scene has become a center of excellence for top chefs boasting innovative cooking. This nation takes pride in its regional specialties and ingredients: saffron was grown here; ales were brewed, Scottish whisky distilled—and the country has access to some of the best grass-fed beef, free-range pork and freshly caught fish in the world. British cuisine is centered on seasonal produce cooked simply but with care and passion. The British make more cheese varieties than their Gallic cousins in France, and their sparkling wines win admiration as well as medals at international wine fairs and exhibitions. The British also revel in steamed puddings and excel at all manner of tarts, pies and creamy desserts. All of this, added to their love of spicy foods such as Indian-style curries, makes for a varied, eclectic and exciting national cuisine.

Gluten-free bread available upon request.

MENU

AMUSE BOUCHE QUAIL SCOTCH EGGS

quick pickle, edible flowers, dressed baby salad leaves

Scotch eggs are not Scottish; instead, the name is derived from the Middle English verb *scocchen*, meaning "to cut." The eggs are covered with finely cut pork.

FIRST COURSE BEER-BATTERED FISH & CHIPS

vinegar salt, minted pea purée, tartar sauce

Initially "chips" were made from bread, but this was replaced by potatoes during a wheat shortage, and the substitution flourished. Indeed, even during World War II, Britain's Minister of Food restrained from rationing this beloved dish—in part because it provided good, inexpensive nutrition.

GRANITE GIN & TONIC *lemon twist*

The "G&T" was created in India, where quinine was used to prevent and treat malaria. Since it was terribly bitter, British army officers started adding water, sugar and lime—plus their gin ration—to make it more palatable.

MAIN COURSE MINI YORKSHIRE PUDDING & SLOW BRAISED BRISKET

rich beef gravy, garden vegetables with chive butter

One of Britain's most iconic dishes, Yorkshire Pudding boasts a recipe dating back to at least the 17th century, and is the classic pairing to roast beef.

DESSERT WHIM-WHAM

*Scottish Regency trifle with raspberries,
oranges & whipped cream*

Derived from the word "whimsy," this dessert—like most trifles—consists of cake layered with fruit. Here, cream sherry and Scotch whisky complement raspberries, orange zest and double cream.