Heston's Legacy Menu

"A great way to explore the playful history of my cooking." Heston

Devils on Horseback, Armagnac
(c. 1885)

Scotch Egg (c. 2003)

Pea & Ham Soup (c. 2003)

Oxtail & Kidney Pudding (c. 1861)
or
In Search of Perfection Sand & Sea Fish Pie (c. 2006)

Add Heston's Triple Cooked Chips,
Chippy Dip to Share (c. 1993)
£17.50

Quaking Pudding (v) (c. 1660)

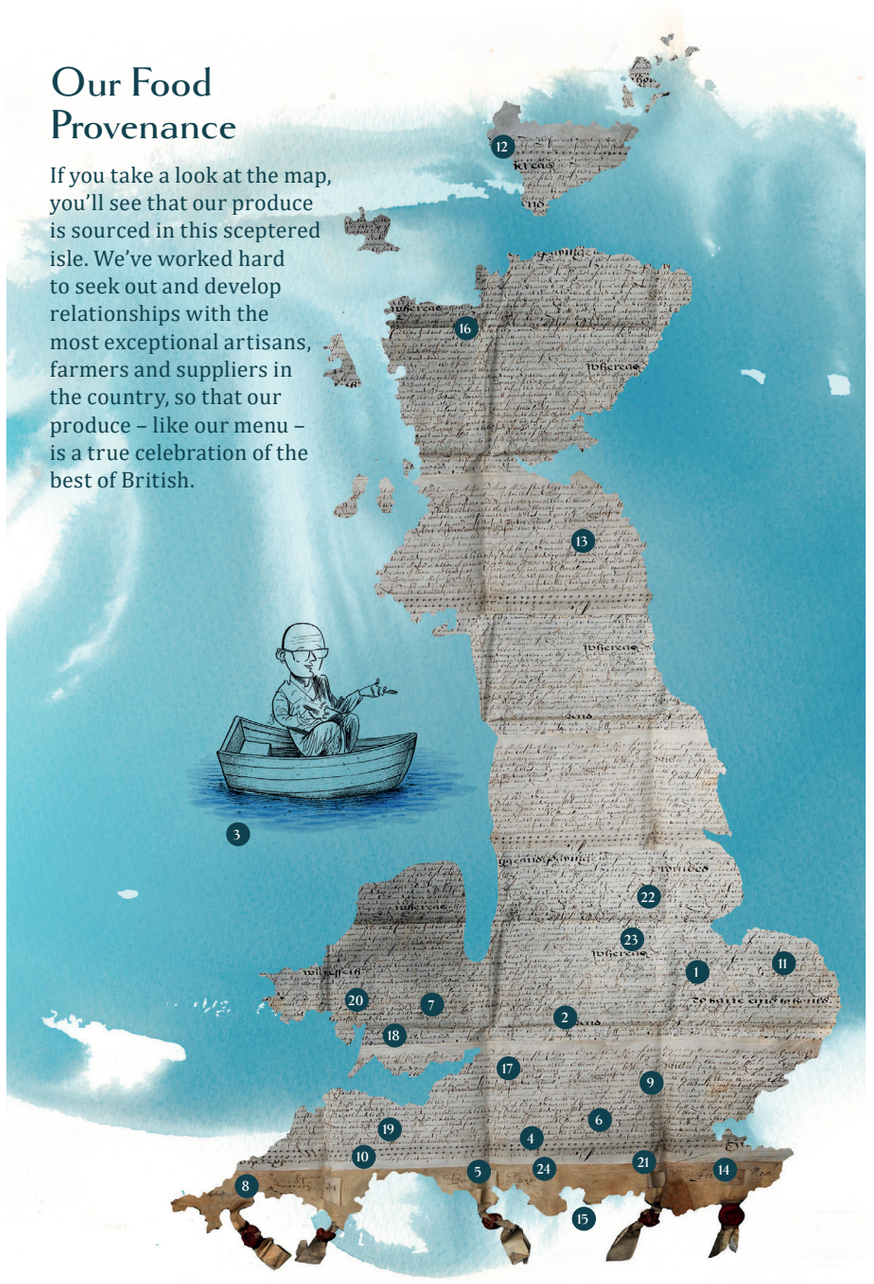
Heston's Legacy Tasting Menu
Recommended for the whole table

Price per person £95

* Wine Pairing per Person £75

Our Food Provenance

If you take a look at the map, you'll see that our produce is sourced in this sceptered isle. We've worked hard to seek out and develop relationships with the most exceptional artisans, farmers and suppliers in the country, so that our produce – like our menu – is a true celebration of the best of British.



1 Agria Potatoes
Fenland, Cambridgeshire

2 Ampersand Butter
Bloxham Grove Farm, Banbury, Oxfordshire

3 Beef Rib Eye & Fillet
Irish Hereford

4 Black Truffles
Wiltshire

5 Crab Meat
Portland Shellfish, Dorset

6 Eggs
Beechwood Farm, Berkshire

7 Goats Curd
Dorstone, Herefordshire

8 Haddock
Cornwall

9 Meadow Blend Sourdough
Seven Seeded Artisan Bakery, Watford

10 Merrifield Duck
Crediton, Devon

11 Pork
Jimmy Butler, Norfolk

12 Salmon
Loch Duart, Scotland

13 Shh 'annu Lamb
Kirkwood Farm, Lockerbie, Scotland

14 Strawberries
Kent

15 Tomatoes
Isle of Wight

16 Venison
Scottish Highlands

17 Wheat
30% wild farmed flour regenerative
Shipton Mill, the Cotswolds

18 Asparagus
March & Wye Valley, Herefordshire

19 Chicken
Hockworthy, North Devon

Cheese:

20 Pearl Wen
Carmarthenshire

21 Sister Sarah
Horsted Keynes, Sussex

22 Egglestone
Nottinghamshire

23 Colston Bassett
Colston Bassett, Nottinghamshire

24 Lyborn Gold
Landford, Wiltshire

THE HIND'S HEAD
BRAY