



STARTER

SNAIL PORRIDGE (2003)

Parsley, Fennel & Walnut

Part of this dish's huge fame came from the name, which summoned up a surreal image that took diners by surprise – which in turn set Heston off on a creative exploration of the subjectivity of flavour perception.

LASAGNE OF LANGOSUTINE (1999)

Pig's Trotter & Truffle

Science and culinary curiosity combine in a dish designed to showcase langoustines by developing processes that could retain all the ingredients' delicacy and freshness.

VEAL SWEETBREAD COOKED IN HAY (1999)

Cockles, Parsnip Purée

A little-known technique from the French repertoire, hay-smoking introduces a beautiful, gentle suggestion of smoke.



MAIN

PORK BELLY (2000)

Hispi Cabbage, Truffle

One of the first dishes to explore the potential of sous-vide cookery.

KING'S VENISON (C.1066)

Beetroot, Chestnuts, Black Truffle and Umbles

A superlative example of Heston's interest in reviving and reinventing historic British cuisine.

TURBOT VERONIQUE (2000)

Champagne, Mussels, Grapes & Parsley & Triple Cooked Chips

A French classic reimaged using techniques pioneered and developed at The Fat Duck, including fluid gels, encapsulation of Champagne's fizziness and the invention of the triple-cooked chip.



DESSERT

NITRO-SCRABLED EGG & BACON ICE CREAM (2000)

Serves 2

When The Fat Duck became the first restaurant to serve dishes using liquid nitrogen, it sent shockwaves through the world of gastronomy.

BLACK FOREST GATEAU (2006)

Chocolate, Kirsch & Cherry

Disassembling a disrespected culinary cliché and using instinct, imagination and ground-breaking techniques like aerating chocolate to effect a gastronomic transformation.

GALETTE OF RHUBARB (2005)

Crystallised Coconut, Rhubarb Sorbet

Inspired by Heston's childhood memories of crumbles and of eating raw rhubarb with sugar.