

Postillion Private Dining

Private dining is available for up to 18 persons in The Postillion.

With charming views of All Souls' Church through its dramatic picture windows it is a memorable venue for any lunch, dinner or special celebration.

Please contact the hostess directly to make a reservation.

Menu Du Jour

Lunch: Monday - Friday
Theatre: Monday - Saturday (17:30-19:00 and 22:00-22:30)

Starters

Wild garlic soup with a bacon-braised Hereford snail crouton
Soft-coddled Brown egg with braised leeks and smoked haddock cream
Crisp braised lamb's tongue with a tomato, broad bean and lovage salad

Main Courses

Seared seabass, bourride emulsion and peppers 'basquaise'
Duck magret, fondant new season's onions and spiced Puy lentils
Roast chicken suprême with St George's mushrooms and lemon dressing

Desserts

Bitter chocolate tart with milk ice cream and cocoa-coffee crumble
Selection of ice creams and sorbets
French and British artisan cheeses

£35.00 - 3-courses, coffee and petits fours
£45.00 - 3-courses, including half a bottle of wine, mineral water, coffee and petits fours

White Wine

Roussanne, Domaine Gratiot, Languedoc, France, 2012
Chablis, Martin, Domaine Laroche, Burgundy, France 2012

Red Wine

Rioja Crianza Viña, Amezola, Spain 2007
M. Roux and M. Chapoutier, Syrah, Languedoc, France 2010

Chef's Menu

(for the whole table to enjoy)

Crisp Blue prawns with Hass avocado and spiced mango-basil dressing
Sauvignon Blanc, Isabel Estate, Marlborough, South Island, New Zealand, 2012

Seared diver caught scallop with braised pork jowl, cracked spices and chickpea purée
Colli Tortonesi Timorasso, Massa, Piemonte, Italy 2011

Roast Pyrenean lamb with feta emulsion, preserved lemon and homemade merguez
Vina Amezola Crianza, Bodegas Amezola, Rioja, Spain 2007

Classic Boudin Blanc with aged Comté, cos lettuce and black truffle vierge
Château Cabezac, "Tradition", Minervois, France, 2012

Crisp sable 'lunette' with strawberries, goat's curd and pistachio mousseline
MR, Moscatel, Telmo Rodriguez, Malaga, Spain 2010

£65.00

£115.00 with wine pairing

Franco Becci
Restaurant Manager

Frederic Tanoh-Koutoua
Head Sommelier

Chris King
Head Chef

Starters

Lightly creamed leek soup with Jersey royals, crème fraîche and fine herbs £9.25

Crisp Blue prawns with Hass avocado and spiced mango-basil dressing £23.50

Spit-roast lardo-wrapped quail with rosemary aioli and pickled mushrooms £13.25

Classic Boudin Blanc with aged comté, cos lettuce and black truffle vierge £11.50

Seared diver caught scallops with braised pork jowl, cracked spices and chickpea purée £24.50

Hansen and Lydersen's juniper-smoked salmon with gin, dill and Cornish salted caviar £24.00

Main Courses

Hand-cut brown egg papardelle with butter-poached morels, madeira and radicchio £25.00

Dover sole grilled or meuniere with charlotte potatoes and wilted spinach £56.00

Seared pavé of salmon with virgin rapeseed emulsion and nasturtium leaf £22.00

Gigha halibut with miso glazed white asparagus, grapefruit and tokyo turnips £29.15

Roast sirloin of dry-aged beef, wild garlic potatoes and sauce 'albufera' £31.00

Pyrenean milk-fed lamb with feta, preserved lemon and homemade merguez £32.50

Tender glazed veal blade with roast sweetbread, pink onions and Alsace bacon £28.50

Desserts

Roast pineapple soufflé with white chocolate ice cream and coconut crumble £10.00

Classic rum baba with anise chantilly, confit kumquats and passionfruit £9.25

Crisp sable 'lunette' with strawberries, goat's curd and pistachio mousseline £9.25

Bitter chocolate millefeuille with maple ice cream and salted pecans £9.25

Madagascan vanilla crème brûlée with fresh palmiers £8.50

Home-made ice creams and sorbets £8.50

Selection of French and British artisan cheeses £15.00

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

If you are allergic to any food product, or have any dietary requirements, please advise a member of the service

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