



RESTAURANT AT THE CAPITAL

SET MENU

Starters

Tuna tartare: king prawn tempura, avocado, wasabi & lime £18

Beef tartare: classic garnish with raw Burford brown egg from Clarence Court £ 20

Crispy prawns: chilli, ginger & spring onion dipping sauce £16

Fowey mussels: garlic, white wine, parsley £ 14

Poached pear salad: chicory, walnut & blue cheese £ 14

Sandwiches (until 5pm)

Club sandwich £16 / **veggie club** £16 / **croque monsieur** £14
croque madame £15

Healthy Bowls / Salads

The Capital "poké bowl": grains, pickled mooli, cucumber, carrot, mango, avocado, edamame bean, pomegranate £ £24

To add (1 choice): salmon, tuna, tofu, prawns

Heirloom tomato, burrata & stone fruit salad £18

Caesar salad £ 14

Add: prawns £6 , halloumi £5, chicken £5, Tofu £5

Pasta / Rice

Seafood spaghetti: chilli, garlic, cherry tomato & white wine £28

Risotto: see server for today's risotto (price varies)

Sides:

Tender stem broccoli: chilli, pine nuts & tofu £7

Koffmanss fries £8 (add truffle and Parmigiano £4)

New potatoes: herbs & butter £5

Poached pear salad: chicory, walnut & blue cheese £ 8

Sauces

Pink & green peppercorn, red wine, blue cheese £5

From The Charcoal Josper Grill

Deboned whole free range baby chicken: harissa butter, salad & truffle fries £35

Bavette steak: greens, shallot red wine jus, skinny fries £24

The Capital burger served with skinny fries £29.5
Add smoked Applewood Cheddar £1.75 or add bacon £1.50

Rib eye Longhorn cattle 10 oz : salad & truffle fries £47

Fillet of Longhorn cattle 7 oz: salad & truffle fries £ 48

Lamb cutlets (4 pieces): salad & truffle fries - £36

Grilled Monkfish: harissa rub, fries & salad £26

Redefine vegetarian lamb kofta: hummus, pomegranate, pickled cucumber £26

Miso marinated aubergine: sesame seeds, green onion, tahini, oven roasted tomatoes & feta cheese £18

Pan fried red mullet: fregola sarda , sauce vierge, mussels £ 26

Sunday Roast (12pm - 18:00)

Heritage breed roast beef or roast lamb accompanied with duck fat roast potatoes, honey roasted vegetable, Yorkshire pudding & red wine sauce £ 28

Desserts

British cheese selection: frozen grapes, almond, linseed & cherry crackers £18

Affogato: vanilla ice cream with espresso £8

Warm chocolate fondant: seasonal berries compote chocolate soil, raspberry sorbet £14

White chocolate & raspberry crème brûlée £10.50

Mini doughnuts: salted caramel & dark chocolate sauce £9/£15

Monday - Thursday: 12pm -21:15

Two Courses - £33.00
Three Courses - £38.00

Starter

Omelette Arnold Bennet:
smoked haddock, béchamel sauce & salad

Minestrone with cannellini beans

Chicken liver parfait: onion marmalade & brioche

Main Course

Risotto alla Milanese

Confit duck leg: sautéed potatoes, fennel, watercress

Red mullet: ratatouille, burnt orange, vanilla & cardamom reduction

Desserts

British cheese plate (£5 suppl)

Affogato: vanilla ice cream topped with espresso

Lemon posset: blueberry & lemon thyme compote, shortbread

Our **signature private suites** can accommodate up to 24 guests for private dining celebrations and business meetings.

For bookings and enquiries please contact

croberts@warwickhotels.com

