

The Restaurant at the Capital

Starters (For One)

- Bread / sourdough - English butter / olive oil & balsamic vinegar **£4**
- Soup of the day - sourdough bread **£7**
- Lobster & cognac bisque **£10.50**
- Panko crumbed cod, sweet chilli & lime **£7.50**
- Hummus, raz al hanout, fried broad beans & crudités **£8**
- Crispy truffled mac & cheese, parmesan & truffle mayo **£8**
- Crispy prawns, ginger, spring onion & chilli **£8.50**

Sharers / For The Table

- Hummus, raz al hanout, fried broad beans & crudités **£12**
- Crispy truffled mac & cheese, parmesan & truffle mayo **£10.50**
- Crispy prawns, ginger, spring onion & chilli **£12**

Attilus Caviar

(30g / 50g)

Siberian Sturgeon **£69 / £89**

Russian Oscietra **£85 / £105**

Served with crumpets or melba toast
with sour cream, shallots & grated hardboiled egg

Small Plates & Bowls

- The Capital Caesar – gem lettuce, Caesar dressing, anchovies, croutons & aged parmesan **£12 / £18**
- Super food salad – quinoa, pearl barley, spelt, buckwheat, pomegranate, avocado, kale & puffed rice & lime dressing **£12 / £16**
- (add halloumi **£5**, add chicken **£6**, add prawns **£6**)
- Chopped salad - lettuce, tomato, avocado, chicken & Burford brown egg **£10 / £14**
- Crab salad - pickled daikon, chive oil, confit lemon & Attilus caviar **£18**
- Hamhock, foie gras pressing, whole grain mustard, burnt apple purée & sourdough **£16**
- Heritage tomato & beetroot salad - with buffalo mozzarella, crispy prosciutto & basil oil **£14 / £18**
- Tuna tartare - Japanese dressing, avocado & wasabi **£16**

The Capital Sunday Roast

Traditional English beef served with seasonal vegetables, duck fat & thyme roasted potatoes, Yorkshire pudding & red wine sauce **£30**

Sandwiches & Burgers

(All served with skinny fries)

- Croque monsieur **£9 / madame £10**
- The Capital club – with fried egg **£18**
- Veggie club – halloumi & avocado **£18**
- Wagyu burger - ogle shield cheese, traditional garnish & chips **£30**
- (Add truffle & parmesan chips **£6**)
- Lobster roll - tarragon mayo & truffle mayo **£24**

Mains

- 8oz salt chamber aged fillet - wilted greens & bordelaise sauce **£42**
- Dover sole – Grenobloise garnish / shallot, capers, confit lemon, nut brown butter, parsley & croutons **£48**
- Heritage beetroot risotto – golden cross goats cheese, edible flowers, aged parmesan **£18**
- Gigha halibut - pearl barley, Cornish crab & charred lettuce **£34**
- Free range chicken - fondant, girolles, rainbow chard, spinach & jus gras **£24**
- Rump of new season lamb – celeriac purée, salt baked celeriac, spinach, broad beans & red wine jus **£32**
- 63 degree egg - artichoke velouté, girolles mushrooms, parmesan crisp **£22**

Sides

- Pink fir potatoes, skinny fries, house salad, tomato & shallot salad **£5 / truffle & parmesan chips £8**

Desserts

- White chocolate & raspberry crème brûlée **£8**
- Frozen yogurt crunch – seasonal berries, pomegranate, verbena & organic coconut frozen yogurt **£8.50**
- Brioche donuts – coffee, dark choc & salted caramel **£10**
- Cheese plate – selection of British cheeses, onion jam & crackers / sourdough **£14**
- Warm chocolate fondant – ginger crumb, raspberries & blackcurrant sorbet **£11.50**
- Selection of sorbet (ask server) **£8**

*Please inform us if you have any food allergies or dietary requirements.
Some of our menu items contain nuts, seeds and other allergens.
A discretionary service charge of 12.5% is applicable.*