

The Restaurant at the Capital

Fine Dining Menu

Amuse Bouche

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Tuna Tartare

Avocado, Wasabi, Caviar, Dehydrated Rice cracker

63 Degree Duck Egg

Wild Mushrooms, Chive, Truffle

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Gigha Halibut

Brixham Crab, Pearl Barley, wild Garlic, charred gem lettuce

Salt Chamber Aged Beef Fillet

Shin of Beef Croquette, wilted summer greens, Red wine jus

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Sorbet (optional)

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Cheese Course

Barkham Blue, 15 Month, Montgomery Cheddar, Baron Bigod, Crackers, red onion marmalade

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Crème Brulee

White chocolate & Raspeberry

Frozen Coconut Yogurt

Seasonal berries, lemon Verbena, Roasted cinnamon Granola

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.