



RESTAURANT AT THE CAPITAL

THE CAPITAL PRIVATE DINING MENU 1

Beetroot tartare: hazelnuts, apple & goats cheese

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

Chicken liver parfait: onion marmalade & brioche

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

Confit duck leg: sautéed potatoes, fennel, watercress

Miso marinated aubergine: sesame seeds & green onion

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Lemon posset: blueberry & lemon thyme compote, shortbread

Doughnuts: salted caramel & dark chocolate sauce

Eaton Mess

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British cheese selection: frozen grapes, almond, linseed &
cherry crackers (£10 Supplement)

Two Courses = £39 / Three Courses = £49/ Four Courses = £59

Please inform us if you have any food allergies or dietary requirements. 15% discretionary
service charge applies to the final bill.