



RESTAURANT AT THE CAPITAL
THE CAPITAL PRIVATE DINING
MENU 2

Amuse bouche

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Hand dived scallops: cauliflower, white raisin & caper dressing

Poached pear, chicory, walnut & blue cheese

Beef tartare: classic garnish with raw Burford brown egg from

Clarence Court

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Rib eye: potato terrine, caviar & truffle

Deboned lemon sole: buttered greens, caviar cream

Risotto of asparagus: aged Parmigiano cheese & wild garlic

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Pre Dessert

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Warm chocolate fondant: frozen black berries, chocolate soil,
raspberry sorbet

White chocolate & raspberry crème brulee

Lemon Posset: short bread and berries

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

Two Courses = £65 / Three Courses = £75 / Four Courses = £85

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