



Tasting Menu

This menu must be ordered by the whole table.

London Cure Salmon
Cucumber Chutney, Horseradish Yoghurt

Sauvignon Blanc, Warwick Estate, Stellenbosch, South Africa, 2017

Langoustine Raviolo
Brown Butter, Cress

St. Romain Combe Bazin, Maison Chantereves, Burgundy, France, 2015

Scallops
Caviar, Pickled Pineapple, Apple Puree, Chive Oil, Watercress
Spätburgunder Gips 1er Cru, Weingut Aldinger, Württemberg, Germany, 2014

Hake
Roasted Cauliflower, Jalapeño Sauce, Coriander & Lime Dressing

Fog Mountain, Merlot, California, 2015

Cheese Plate
Pickled Celery, Chutney & Crackers

Supplement of £10.00

Passion Fruit Posset
Sugared Pistachios, Yoghurt Sorbet
Château Villefranche, Saunernes, France 2015

Five Courses £95

Wine Flight £80

*The Restaurant
at the Capital*

Please inform us if you have any food allergies or dietary requirements. Some of our menu items contain nuts, seeds and other allergens.

Our prices include VAT at 20%. A discretionary service charge of 12.5% is applicable.