

The Restaurant at the Capital

Private Dining Seasonal Menu

Starters

Sweetbreads/English Peas & Broad Beans/Asparagus/Garlic Emulsion
Scallop/Mushroom/Walnut/White Asparagus/Beef Fat
White Asparagus/Fresh Curd/Gooseberries/Lovage/Truffle

Main Courses

Brill/Octopus/Celeriac/Truffle/Master Stock
New Season Lamb/Lovage/Tomato/Fermented Garlic/Smoked Aubergine
Parmesan Custard/Scottish Girolles/Tarragon/Wet Almonds

Desserts

Coconut Panna Cotta/Blueberry/Lemon
Elderflower Ice Cream/Blossom Honey/Oats/Yoghurt
White Chocolate Brownie/Peanut Parfait/Cocoa Sorbet

Three Courses £69

Cheese Course

British Cheese Plate/Own Garnish/Homemade Biscuits (*Supplement £10*)

Seasonal adjustments to the menu are at the Chef's discretion.

*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.*