

The Restaurant at the Capital

Private Dining Tasting Menu

Available up to twelve guests.

This menu must be pre-ordered 7 days prior to the day of the event.

Oysters/Cucumber/English Wasabi/Lardo

Darnibole Bacchus, Camel Valley, 2014, Cornwall, UK

Scallop/Mushroom/Walnut/White Asparagus/Beef Fat

Skylark Orsi Vineyard, 2016, Mendocino, USA

Veal Sweetbreads/Watercress/Lemon/liquorice

Fleurie, Le Pre Roi, Château de Poncié, 2016, Beaujolais, France

Brill/Octopus/Celeriac/Truffle/Master Stock

Chablis, Domaine William Fevre Burgundy, France, 2017

New Season Lamb/Lovage/Tomato/Fermented Garlic/Smoked Aubergine

Clos du Jaugueyron, 2013, Haut-Medoc, France

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

English Blackberry/Pink Lady Apple/Herb Sorbet

Sauternes, Château Delmond, 2015, Bordeaux, France

Six Courses £95

Wine Flight £80

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.