THE SQUARE

Private Dining Room Tasting Menu

To be taken by the entire table

Flame Grilled Cornish Mackerel with Burnt Cucumber, Tokyo Turnip, Oysters and Horseradish

Slow Cooked Bantam Egg with Montgomery Cheddar Cream,
Winter Cauliflower,
Black Truffle and Aged Comté on Toast

Sauté of Scottish Langoustine Tails with Parmesan Gnocchi and an Emulsion of Potato and Truffle

Escalope of Foie Gras with a Tarte Fine of Endive, Blood Orange and Rhubarb Purée, Puffed Wild Rice and Late Harvest Ice Wine Vinegar

Roast Cornish Cod with Celeriac Milk, Savoy Cabbage, Hazelnut Praline and Salsify

Roast 55 Day Aged Rare Breed Pork with Creamed Potato, Tokyo Turnips, Tea Smoked Sausage, Apple, Earl Grey and Prune

Winter Beaufort with Pickled Walnut and Honeycomb

Yorkshire Rhubarb and Vanilla Fool

SAMPLE MENU

£125.00 per person

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6-10 BRUTON STREET · LONDON W1J 6PU
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As we work with seasonal produce, menus can be subject to change according to market availability

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