

MICHAEL NADRA PRIMROSE HILL
RESTAURANT, MARTINI BAR & GARDEN

6 Course Tasting Menu

Sautéed scallops & octopus with courgette & mint croquettes, pea & cauliflower puree
& smoked paprika dressing

Altano Douro, DOC, 2015, Dour Valley, Portugal

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Suckling pork belly with toulouse sausage, borlotti beans, datterini tomatoes, peas, broad beans  
& wild rocket

*Kerner, Abbazia di Novacella, 2015 Alto-Adige, Italy*

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Steamed sea bass with prawn & chive dumplings, oriental greens, carrot & ginger purée & crab bisque sauce

Falaghina, Beneventano, Lapilli, 2015, Campania, Italy

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Grain fed fillet steak & welsh braised cheeks with wild mushrooms, truffled mashed potatoes & spinach

*Malbec, Pascual Toso, 2015, Mendoza, Argentina*

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Selection of sorbets

Tito's Vodka, Texas, USA

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Selection of desserts

*Riesling, Vendimia Tardiva, Miguel Torres, 2010, Molina, Chile*

**6 Course Vegetarian Tasting Menu**

Broccoli, kale & spinach soup with garlic crostini & white truffle oil

*Falaghina, Beneventano, Lapilli, 2015, Campania, Italy*

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Grilled mastelo cheese quinoa tabouli, secretts farm leaves, pickles & garlic greek yogurt

Altano Douro, DOC, 2015, Dour Valley, Portugal

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Puy lentils smoked paprika, black figs, steamed courgettes, pistachios & green sorrel

*Pinot Noir, Herve Kerlann, 2015 Burgundy, France*

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Saffron tagliolini grilled manouri cheese, broccoli, baby spinach, kale, wild mushrooms & truffle sauce

Kerner, Abbazia di Novacella, 2015 Alto-Adige, Italy

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Selection of sorbets

*Tito's Vodka, Texas, USA*

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Selection of desserts

Riesling, Vendimia Tardiva, Miguel Torres, 2010, Molina, Chile

Tasting Menus £65, Wine pairing £35

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. A 12.5% discretionary service charge will be added to your bill.

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