

Dégustation menu

For the whole table
Available up to 10pm

Amuse bouche



Langoustine with leek fondue, truffle emulsion
Le S, Ampelidae, VDP de la Vienne, Loire Valley, 2005



Foie gras with fig chutney
Alsace, Gewurztraminer, St. Hippolite, M. Deiss, 2006



Grilled halibut with Puy lentils
Puligny-Montrachet, Vieilles Vignes, V. Girardin, Burgundy, 2007



Roast fillet of lamb "Grand Mère"
Château de Sarpe, St-Emilion, Bordeaux, 2006



Le plateau de fromages (£12.00)



La sélection du Chef Pâtissier
Quintessence, Rhône Valley, François Villard, N.V.

Dégustation menu £70.00

Dégustation menu with wine £119.00
5 wines poured at 125ml

Some of our menu items contain nuts, seeds and other allergens.
There is a small risk that tiny traces of these may be in any other dish or food served here.
We understand the dangers to those with severe allergies.
Please ask to speak to the duty supervisor who may be able to help you to make an alternative choice.

The Capital does not knowingly use
genetically modified food in any of its products