

Sunday lunch menu

Terrine of duck, pork and foie gras

Fresh marinated salmon, mustard and dill sauce

Cream of Jerusalem artichoke, mushroom and truffle

Seared scallop with leek fondue, truffle emulsion



Grilled halibut with Puy lentils

Fricassee of wild mushroom and artichoke with spinosi pasta

Roast sirloin on Mey selection beef, Yorkshire pudding

Roasted rump of Finnebrogue venison

Sunday lunch desserts

Le plateau de fromages
(£6.50 Supplement, £12.00 as 4th course)



Coffee 'Savarin', mandarin sorbet and almond nougatine

*2006 Riesling Auslese, Morstein, Weingut Wittmann, Germany £13.50

Prune tart 'souffle', Armagnac ice cream

*N.V., Quintessence, Rhône Valley, François Villard, France £16.50

Vanilla cone with orange crumble

*2005 Pacherenc du Vic Bilh, Vendemiaire, Alain Brumont, France £8.50

Warm Guanaja chocolate lava cake, pistachio ice cream
and green apple

*2003, Olivares, Jumilla, Dulce Monastrell, Spain £7.50



3 Courses £35.00

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