



## Private Dining Tasting Menu

*Available for up to 14 guests*

London Cure Salmon  
Cucumber Chutney, Horseradish Yoghurt

*Sauvignon Blanc, Warwick Estate, Stellenbosch, South Africa, 2017*

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Langoustine Raviolo  
Brown Butter, Cress

*St. Romain Combe Bazin, Maison Chantereves, Burgundy, France, 2015*

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Scallops  
Caviar, Pickled Pineapple, Apple Puree, Chive Oil, Watercress  
*Spätburgunder Gips 1er Cru, Weingut Aldinger, Württemberg, Germany, 2014*

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Hake  
Roasted Cauliflower, Jalapeño Sauce, Coriander & Lime Dressing

*Fog Mountain, Merlot, California, 2015*

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Cheese Plate  
Pickled Celery, Chutney & Crackers

*Supplement of £10.00*

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Passion Fruit Posset  
Sugared Pistachios, Yoghurt Sorbet  
*Château Villefranche, Saunernes, France 2015*

Five Courses £95

Wine Flight £80

*The Restaurant  
at the Capital*

*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.*