

# The Restaurant at the Capital

*Tasting menu is available up to eight people  
&  
up to 1:30pm for lunch and 9pm for dinner.*

## Sample Tasting Menu

*This menu must be ordered by the whole table.*

Oysters/Cucumber/English Wasabi/Lardo

*Darnibole Bacchus, Camel Valley, 2014, Cornwall, UK*

Scallop/Mushroom/Walnut/White Asparagus/Beef Fat

*Skylark Orsi Vineyard, 2016, Mendocino, USA*

Veal Sweetbreads/Watercress/Lemon/Liquorice

*Fleurie, Le Pre Roi, Château de Poncié, 2016, Beaujolais, France*

Brill/Octopus/Celeriac/Truffle/Master Stock

*Chablis, Domaine William Fevre Burgundy, France, 2017*

New Season Lamb/Lovage/Tomato/Fermented Garlic/Smoked Aubergine

*Clos du Jaugueyron, 2013, Haut-Medoc, France*

British Cheese Plate/Own Garnish/Homemade Biscuits (*Supplement £10*)

English Blackberry/Pink Lady Apple/Herb Sorbet

*Sauternes, Château Delmond, 2015, Bordeaux, France*

Six Courses £95

Wine Flight £80

*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.*