

The Restaurant at the Capital

Five Course Tasting Menu

Five Courses £65

Wine Flight £75

Scottish scallop ceviche, salt baked kohlrabi, fermented green tomato &
Osetra caviar

Le Paradou, Cotes de Provence Rosé, 2018

Roasted veal sweetbreads, cockle, watercress puree & liquorice

Darnibole Bacchus, Camel Valley, Cornwall, UK, 2018

Cornish fillet with brill, torched octopus, salt baked celeriac, Perignon truffle
& master stock

Greywacke, Sauvignon Blanc, Marlborough, New Zealand, 2018

Roasted loin of mutton, braised leg, garden leek puree, onion, capers &
shallot sauce

Warwick, The First Lady, Cabernet Sauvignon, South Africa, 2016

Very dark chocolate mousse, IPA beer ice cream & rosemary tuille

Château Villefranche, Sauternes, Bordeaux, 2015

British cheese plate: Mayhill Green with Charentais melon,
double Barrel Lincolnshire Poacher with salt baked pineapple, Oxford Blue
with pine & homemade biscuits

Vintage Port & Yeatman, Portugal, 2013

(supplement ten pounds)

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.