

The Restaurant at the Capital

Seven Course Tasting Menu

Seven Courses £95

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

Torched white asparagus, fresh goat's curd, preserved gooseberries & Perignon truffle
Symposium Bizios, Moschofilero, Greece, 2017

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

Greywacke, Sauvignon Blanc, Marlborough, New Zealand, 2018

Cambrian salt aged duck, white grapefruit, compressed turnips, pomelo & fennel pollen salad

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

Poached winter pear, tarragon mousse, crumble, pear sorbet & bittercress

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

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.