1891

PRINCE ARTHUR

BELGRAVIA

NOBLE FESTIVE MENU

78 P/P

TO BEGIN

Artisanal Bread Selection

Marinated Gordal Olives

Toasted Marcona Almonds

SMALL PLATES

Crab Croquetas with Lemon Aioli

MAIN COURSE

Wood-Grilled Spiced Poussin, Glazed Jus

or

Market Fish of the Day, Chef's Preparation

ACCOMPANIMENTS

Winter Greens with Fresh Horseradish

Galician Blond Fat Roast Potatoes

DESSERT

Baked Cheesecake, Seasonal Fruit Compote

1891

PRINCE ARTHUR

BELGRAVIA

ROYAL FESTIVE MENU

88 P/P

TO BEGIN

Artisanal Bread Selection

Marinated Gordal Olives

Toasted Marcona Almonds

SMALL PLATES

Crab Croquetas, Lemon Aioli

Cantabrian Anchovies in Olive Oil

Txistorra Sausage Wrapped in Ibérico Lard

(A refined take on ‘pigs in blankets’)

MAIN COURSE

Slow-Cooked Lamb Shank, Rich Pan Jus

Tuna Steak, Green Peppercorn Sauce

ACCOMPANIMENTS

Winter Greens with Fresh Horseradish

Galician Blond Fat Roast Potatoes

DESSERT

Baked Cheesecake, Seasonal Fruit Compote

PRINCE ARTHUR

BELGRAVIA

IMPERIAL FESTIVE MENU

158 P/P

TO BEGIN

Artisan Bread Selection

Marinated Gordal Olives

Salted Marcona Almonds

Gildas – Anchovy, Guindilla & Olive Skewers

SMALL PLATES

Turbot Dripping Potatoes with Oscietra Caviar

Blanca de Huelva Prawn Cocktail

Pheasant and Foie Terrine with Pickled Vegetables

Txistorra Sausage Wrapped in Ibérico Lard

(A refined take on 'pigs in blankets')

PALATE CLEANSER

Champagne Sorbet

MAIN COURSE

Galician Blond Beef – Aged Rubia Gallega

Lobster Rice – Saffron & Shellfish Broth

ACCOMPANIMENTS

Charred Peppers

Galician Blond Fat Roast Potatoes

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DESSERT

Baked Cheesecake, Seasonal Fruit Compote

Petit Fours

PRINCE ARTHUR

BELGRAVIA

A BASQUE CHRISTMAS FEAST

250 P/P

PINTXOS TO BEGIN

Chutoro · Pan con Tomate

Truffled Quail Egg Gilda

Foie Gras · Brioche · Sherry

Txangurro Tartlet · Saffron · Chive

Oysters · Txakoli Mignonette

ENTRATES

Lobster & Saffron Soup

Grilled Carabinero Prawns

DEL MAR

Whole Turbot · Pil-Pil Emulsion

Stuffed Squid · Black Ink Rice · Bisque

Bitter Greens · Wild Sorrel · Poached Quince

Marcona Almonds · Fresh Truffle

DE LA TIERRA

Confit Duck · Black Tolosa Beans · Espelette

Spanish Wagyu Fillet

Wood-Grilled Peppers

DESSERT

Basque Cheesecake · Burnt Crust

Pedro Ximénez Pears · Saffron

Artisanal Basque Cheeses · Quince · Walnut

Petit Fours

FESTIVE CANAPÉS & BOWLS

Priced per item, minimum order of 10 per item

CANAPÉS

Venison Tartare 6

Raw Venison, Juniper, Crisp Toast

+ Caviar £5

Txistorra & Lardo 5

Spiced Basque Sausage, Lardo, Flame-Grilled

Gilda 4

Anchovy, Olive, Guindilla

A Basque Classic

Devilled Egg 5

Spiced Yolk, Soft-Boiled Egg

+ Caviar £5

Crab Croqueta 5

Golden Croquette, Fresh Crab, Lemon Zest

Goat's Cheese & Spiced Pear 5

Warm Tartlet, Soft Cheese, Winter Pear

Wild Mushroom Crostini 5.5

Grilled Mushrooms, Garlic, Sourdough

BOWLS

Stuffed Piquillo Peppers 15

Salt Cod Brandade

Iberico Pork Cheeks 18

Cider-Braised Cabbage

Saffron, Pumpkin & Espelette Rice 15

SWEET

Assorted Seasonal Chocolate Truffles 5

Gâteux Basque, Brandy Cream 5