

Sample Dinner Menu March 2026

Cocktail of the month

Medlar Cocktail: Courvoisier VS Cognac, Aperol, Pineapple, Medlar Jelly £16

Glass of the month

2023 Côtes-du-Rhône, Mon Coeur, J.L Chave Selection £9

Canapés:

Aged Comté gougères £1.95 each

Salted Marcona almonds £5.00

Nocellara Olives £5.00

Crab raviolo with samphire, brown shrimps, fondue of leeks and bisque sauce

Venison tataki with tosazu dressing, pickled shimeji, onion rings, radish cress, red meat radish and kohlrabi

Raw tuna with ponzu dressing, tempura prawn, chilli, ginger, sesame seeds, coriander and avocado purée

Black Iberian tomatoes with leeks ravigote, confit quail legs, crisp chicken skin and baby Maris Peer potatoes

Cashel blue, grilled pear, winter truffle, beetroot and red onion tartlet with lamb lettuce and toasted pumpkin seeds

Squash velouté with St Maure frais, pine nuts, sage and aged Comté gougères

Duck egg tart with red wine sauce, turnip purée, lardons and sautéed duck heart

Rump of Belted Galloway with café de paris snails, stuffed portobello, shallot purée and béarnaise

Slow cooked beef cheek with parsley root purée, crisp pancetta, green beans, pickled red onion and horseradish

Roast Newlyn cod with an almond, caper and raisin crust, cauliflower purée, Roseval potatoes and ras el hanout oil

Roast rump of lamb with braised shoulder, crushed carrot and swede, pickled walnut and chanterelles

Sautéed gnocchi with chanterelles, cauliflower mushroom, chargrilled corn, grelot onion and pecorino

Roast guinea fowl with morels, celeriac purée, crisps potato terrine, tropea onion and sauce charcutière

Cornish monkfish with risotto nero, baby squid, monk's beard, salsify, confit fennel and orange

Sides: Triple cooked chips and Béarnaise 6.00

Cheese selection (+£8.50 instead of dessert) (or £20 as an extra course)

Warm chocolate mousse and salted caramel tartlet with milk ice cream and candied pecans

Buttermilk panna cotta with forced English rhubarb, almond nougatine, candied lemon and pistachio cakes

Blood orange sorbet with blood orange crisps and freshly baked madeleines

Roast almond ice cream with griottine cherries, cocoa nibs and ricciarelli

Lemon curd beignet with vanilla ice cream and lemon crisps

Tarte tatin with crème fraîche ice cream (for two)

Crème brûlée

Prix Fixe:

£81 for three courses, £66 for two courses, £49.50 for one course.

Coffee/Tea (Difference specialty coffee £7 /Rare tea company £5), Mineral water £5 (75cl btl.)

A discretionary gratuity of 13.5% will be added to the total bill

Please be aware that Game dishes may contain shot.

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. Some of our cheeses are unpasteurised. If you require allergy information concerning menu items please ask a member of staff.



@medlarchelsea



@medlarchelsea

www.medlarrestaurant.co.uk