

Sample Dinner Menu March 2024

Crab raviolo with samphire, brown shrimps, fondue of leeks and bisque sauce
Home cured salmon with a fried tempura oyster, blood orange, fennel, monk's beard and radish
Foie gras and Armagnac soaked prune terrine with rabbit rillettes, crisp chicken skin and toasted brioche

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Rump of Belted Galloway with café de paris snails, stuffed portobello, shallot purée and béarnaise
Roast Cornish cod with an almond, caper and raisin crust, cauliflower purée, Roseval potatoes and curry oil
Roast coquelet breast and boudin of leg with chanterelles, spätzle, mustard, celeriac and young leeks

Sides: Triple cooked chips and Béarnaise 5.00

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Cheese (+£8.50 instead of dessert) (or £20 as an extra course)
Blood orange sorbet with blood orange crisps and freshly baked madeleines
Warm chocolate mousse and salted caramel tartlet with milk ice cream and candied pecans
Crème brûlée

Prix Fixe:

£75 for three courses.

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

A discretionary gratuity of 15% will be added to the total bill.

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.



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