

## Sample Dinner Menu October 2024

Crab raviolo with samphire, brown shrimps, fondue of leeks and bisque sauce  
Sicilian caponata with slow cooked beef croquettes, crisp red onion rings and split green beans  
Raw tuna with ponzu dressing, tempura prawn, chilli, ginger, sesame seeds, coriander and avocado purée

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Rump of Belted Galloway with café de paris snails, stuffed portobello, shallot purée and béarnaise  
Chargrilled Cornish monkfish and squid with fresh coco beans, piquillo, courgette, runner beans and pistou  
Roast guinea fowl with chanterelles, spätzle, mustard, Savoy cabbage, 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)  
Warm chocolate mousse and salted caramel tartlet with milk ice cream and candied pecans  
Pink grapefruit sorbet with grapefruit crisps and freshly baked madeleines  
Crème brûlée

### Prix Fixe:

£75.00 for three courses.

Coffee/Tea (Difference specialty coffee £7 /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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