

Pre-Theatre £65

Menu



Wild Garlic Focaccia.

burnt hay • miso • toasted yeast dip

Yellowfin Tuna.

avocado • jalapeño • black garlic croustade

Jerusalem Aritchoke.

pastrami seasoning • hazlenut praline • crispy artichoke skin

Steamed Halibut & Truffle.

white asparagus • pickled walnut • wild garlic • foie gras velouté

Roasted Baby Poussin.

caramelised cauliflower • crispy kale • burnt hay • sherry sauce

Pre Dessert.

melon gazpacho • marigold oil • cucumber • tajin

Tiramichoux.

espresso mousse • Amaretto gel • tonka & cocoa sorbet • cep tuile

Pate de Fruit.

raspberry & Champagne

Publiq. Tasting £95

Menu



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burnt hay • miso • toasted yeast dip

Yellowfin Tuna.

avocado • jalapeño • black garlic croustade

Jerusalem Aritchoke.

pastrami seasoning • hazlenut praline • crispy artichoke skin

Stuffed Chicken Wings.

chicken liver • tarragon • fermented buffalo glaze

Crab Bun.

white crab • XO oil • yuzu • citrus ponzu veil

Beetroot & Goat Cheese.

salt baked • raspberry & fennel seeds sorbet • linseeds tuile

Delicia Pumpkin.

truffle • Cavolo Nero • pickled kohlrabi • dukkah • black garlic

Steamed Halibut & Truffle.

white asparagus • pickled walnut • wild garlic • foie gras velouté

Roasted Baby Poussin.

caramelised cauliflower • crispy kale • burnt hay • sherry sauce

Pre Dessert.

melon gazpacho • marigold oil • cucumber • tajin

Tiramichoux.

espresso mousse • Amaretto gel • tonka & cocoa sorbet • cep tuile

Honey Financier & Goat Cheese.

honeycomb • bee polen • pickled walnut • thyme & apricot sorbet

Pate de Fruit.

raspberry & Champagne

Wine pairing £30/40

Menu

Semillon-Torrantes 'Ballena Del Sur'
Mendoza, Argentina

Chenin Blanc 'Les Grandes Hermines'
Loire, France

Half Full Red 'Jumping Juice'
Yarra Valley, Australia

Mâcon Igé, 'Chântau London'
Burgundy, France

Cockburns White Heights Port
Douro Valley, Portugal

Publiq. is a restaurant and cocktail bar at the heart of Kensington, serving ever changing seasonal tasting menu and cocktails using ingredients at the peak of their flavour! Here at Publiq., we are showcasing the beauty and allure of Modern European Gastronomy.

Chef Tamás Rákóczi offers his distinctive culinary perspective through an experience that celebrates seasonal and regional ingredients.

We look forward to sharing an unforgettable Gastronomic experience with you.

@publiq.london
WiFi: Publiq. Guest
Pass: OnePalaceGate



*We close an hour earlier on Sundays.
A discretionary 12.5% service charge will be added to your bill.
We serve unlimited filtered still and sparkling water by Belu. A voluntary £3.5 goes on your bill, profit going to Belu WaterAir.
All wines in the pairing menu come 100ml and 50ml the Port.
For allergies and dietary requirements, please ask the team*

