



KIMPTON
FITZROY
LONDON

**KIMPTON FITZROY LONDON PRIVATE DINING
2025**

MENU ONE

Salmon sashimi, kaffir lime essence, yuzu pearls, avocado crème
Southwest lamb cutlet, ratatouille, creamy mashed potato, lamb jus
Sticky toffee pudding, clotted cream, toffee sauce

£85

MENU TWO

Wye Valley asparagus spears, golden hen egg croquette, ricotta, romesco sauce
Pan-roasted halibut, crab and crayfish fregola, wild garlic and champagne butter sauce
Pavlova, seasonal berries, berry coulis

£95

MENU THREE

Caramelised scallops, sweetcorn purée, crispy pancetta
Dry-aged beef fillet, truffle mash, burnt onion purée, baby heirloom carrot
Passion fruit and white chocolate cheesecake, coconut tuile

£120

MENU FOUR (VE)

Burnt aubergine and chickpea salad, pomegranate molasses, roasted heritage carrots, tahini yoghurt (ve)
Vegetable millefeuille, charred courgette, aubergine caviar, sun dried tomato coulis (ve)
Yorkshire rhubarb and apple crumble, cinnamon custard and elderflower sorbet (ve)

£85

MENU FIVE (V)

Buffalo burrata, San Marzano tomatoes, olive tapenade, basil pesto (v)
Turkish-BBQ tenderstem, tahini, pickled red onion, pomegranate,
sumac, turmeric, braised rice, crispy onions (v)
Sticky toffee pudding with clotted cream and toffee sauce (v)

£85

(v) vegetarian | (ve) vegan

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.
Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.