THE HARI

LONDON

BELGRAVIA

Private Dining Menu

3-courses | £75.00 per person

Starter

choice of:

CARPACCIO DI MANZO
Pepper seared beef carpaccio, roast cauliflower purée, cauliflower, rocket cress, 36-month-aged Parmesan & an apple cider dressing

BURRATA (V)
Apulian Burrata, roast pumpkin with rosemary, figs & basil oil

CEVICHE DI BRANZINO
Sea bream ceviche, basil and tomato water, blackberry, spring onion & red chilli

Main

choice of:

RISOTTO PORCINI (V)
Creamy wild mushroom and porcini risotto

IPPOGLOSSO
Pan-fried halibut, romesco sauce, mint artichoke, wilted cavolo nero & dill oil

TAGLIATA DI MANZO (£15 SUPPLEMENT)
Scottish Sirloin steak, wild rocket & aged balsamic

Dessert

choice of:

TIRAMISU (V)
Espresso, ladyfinger biscuits & mascarpone cream

BLUEBERRY CHEESECAKE (Vg, GF)
Vegan blueberry & cashew cheesecake with coconut sauce

All prices include VAT. A discretionary 13.5% service charge will be added to the final bill. Please inform the team of any allergies or dietary requirements.