

CAPRICE RESTAURANT | À LA CARTE MENU

Old Fashioned, £9.00 | Sloe Negroni, £9.00 | Aperol Spritz, £9.00 | Cosmopolitan, £9.00 | Cognac French 75, £9.50

STARTER

Rabbit Terrine, Carrot Textures, Bacon, Pistachio *	£8
Smoked – Cured Arctic Char, Orange, Cured Egg Yolk, Dill, Toffee Croutons, Caviar	£11
Venison Ragù, Foie Gras, Spinach, Truffle, Fettuccine	£11
Pan Fried & Raw Scallops, Oyster Emulsion, Apple, Seaweed, Buttermilk	£12
Caramelised Cauliflower Mousse, Grape, Fermented Lentils, Black Garlic, Hazelnut, Parsley (v)	£8

MAIN

Chicken Breast Wrapped in Pancetta, Chicken Thigh, Forest Mushroom, Spinach, Truffle Bubble & Squeak, Chasseur Sauce	£24
Gurnard, Mussel, Cockle & Winkle Bouillabaisse, Leek Fondue, Cucumber,	£24
Roast Garlic Mash, Rouille, Grilled Sourdough	
Beef Fillet, Braised Beef Shin, Smoked Onion, Salt Baked Celeriac, Beef Jus	£32
Skate Wing, Lemon, Chicory, Spiced Granola, White Bean Velouté	£24
Beetroot & Goat's Cheese Gnocchi, Beetroot Textures, Grilled Tenderstem, Walnut, Pesto (v)	£21

SIDES | £4 each

Maple Roasted Chantenay Carrots & Spiced Granola	House Salad *
Smoked Cauliflower Cheese & Bacon Jam *	Tomato & Basil Salad *
Waldorf Salad	Rocket & Parmesan Salad *
Buttered New Potatoes *	French Fries *
Mixed Vegetables *	Sweet Potato Fries *

DESSERT

Chocolate & Honey Mousse, Gold Truffle, Honeycomb, Salted Caramel Ice Cream	£10
Banana Soufflé, Rum & Raisin Ice Cream	£9
Lemon & White Chocolate Bavarois, Chocolate Biscuit, Baby Meringue, Strawberry Sorbet	£9
Hazelnut Parfait, Citrus Textures, Chocolate Sponge, White Chocolate Soil *	£9
Dark Chocolate Fondant, Toffee Sauce, Sesame Tuile, Vanilla Ice Cream	£9

Selection of British Artisan Cheeses 3 for £8.75 | 5 for £11.75 | 8 for £14.95
Barkham Blue, Oxford Blue, Wigmore, Rosary Ash, Waterloo, Spenwood, Tunworth, Cropwell Bishop Stilton

Suntory Yamazaki Distillers Reserve Malt Whiskey, 35ml £7.70 | Patron XO Café, 35ml £4.95

Bottega Grappa Riserva Privata, 35ml £6.75

Espresso Martini, £9.00 | Café Caramel, £9.00 | White Russian, £9.00



* Gluten Free | (v) Vegetarian

Allergen advice: If you have a food allergy, intolerance or sensitivity, please let your server know on arrival, before you place your order.

The Manager on Duty will oversee your order and the Chef in Charge will check your food meets your requirements.

Kindly note that all our dishes are freshly prepared on the premises and may take up to 20 minutes per course to prepare.