

ONEALDWYCH

PRIVATE DINING TASTING MENU

GLASS OF BILLECART-SALMON BRUT CHAMPAGNE

WHIPPED SUSSEX GOAT'S CURD

Marinated beetroot, candied hazelnuts, nasturtium

ORKNEY SCALLOPS

Confit chicken, sweetcorn, wood sorrel

STEAMED CORNISH BRILL

Saffron potato, lobster, basil

IRISH BEEF COOKED OVER CHARCOAL

Roast parsnip, fondant potato, truffle, thyme jus

BITTER CHOCOLATE TART

Pistachio ice cream, preserved cherries

TEA, COFFEE & PETITS FOURS

170 per person

Please let us know if you have any allergies or dietary requirements.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.