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PIED À TERRE

FESTIVE TASTING

CANAPÉ

Truffled Egg / Aged Parmesan
Scallop Stuffed Chicken Wing
Salt and Pepper Frog Leg / Parsley / Black Garlic

—

Roots and Shoots
Fricassée of Winter Vegetables / Leaves / Black Truffle / Calamansi Vinaigrette

Orkney Scallop

Mushroom Ketchup / King Oyster / Perigord Truffle / Sauce Vin Jaune

Pied à Terre Cassoulet

Norfolk Quail / Haricot Beans / Brioche

—

Cornish Cod

Crab / Scallop / Pumpkin / Sage and Brown Butter

Guinea Fowl Supreme and Confit Leg

Purple Potato / Tender Stem / Dandelion/ Cider Brown Butter Jus

—

Tunworth Gâteau

Charcoal Crêpe / Granny Smith / Sesame and Poppyseed Lavosh

—

Mandarin Sorbet

Lemon Verbena / Lime

Peated Whisky Chocolate Mousse

Laphroaig Peated Whiskey / Hazelnut / Buckwheat Infused Ice Cream

—

Bergamot Macaron / Earl Grey Cream

Quince Pâte de Fruits

Canelé / Dark Rum / Honey

Canapés served as first course on all menus.

An optional 15% service charge is added to your bill and distributed via revenue approved franc.

Available from November 26 -
December 21, 2024

TASTING

6 Course - 100
8 Course - 125
10 Course - 155

À LA CARTE

2 Course - 110
3 Course - 130

COCKTAIL FLIGHTS

(4 glasses)

Alcohol or 0% - 70

WINE FLIGHTS

6 Course (4 glasses)
Tasting - 100
Premium - 200

8 Course (5 glasses)
Tasting - 130
Premium - 240

10 Course (7 glasses)
Tasting - 150
Premium - 300

PREMIUM FESTIVE TASTING

CANAPÉ

Truffled Egg / Aged Parmesan

Scallop Stuffed Chicken Wing

Salt and Pepper Frog Leg / Parsley / Black Garlic

—

Roots and Shoots

Fricassée of Winter Vegetables / Leaves / Black Truffle / Calamansi Vinaigrette

Orkney Scallop

Mushroom Ketchup / King Oyster / Perigord Truffle / Sauce Vin Jaune

Pied à Terre Cassoulet

Norfolk Quail / Haricot Beans / Brioche

—

Butter Poached Native Lobster

Ditalini / Smoked Lobster / Mushrooms / Aged Parmesan

Fillet of Dry Aged Herefordshire Beef

Beef Shin Croquette / Pomme Anna / Sauce au Raifort

—

Tunworth Gâteau

Charcoal Crêpe / Granny Smith / Sesame and Poppyseed Lavosh

—

Mandarin Sorbet

Lemon Verbena / Lime

Peated Whisky Chocolate Mousse

Laphroaig Peated Whiskey / Hazelnut / Buckwheat Infused Ice Cream

—

Bergamot Macaron / Earl Grey Cream

Quince Pâte de Fruits

Canelé / Dark Rum / Honey

Canapés served as first course on all menus.

An optional 15% service charge is added to your bill and distributed via revenue approved tronç.

Available from November 26 -
December 21, 2024

TASTING

6 Course - 125

8 Course - 150

10 Course - 175

COCKTAIL FLIGHTS

(4 glasses)

Alcohol or 0% - 70

WINE FLIGHTS

6 Course (4 glasses)

Tasting - 100

Premium - 200

8 Course (5 glasses)

Tasting - 130

Premium - 240

10 Course (7 glasses)

Tasting - 150

Premium - 300

Available from November 26 -
December 21, 2024

FESTIVE PLANT BASED TASTING

TASTING

6 Course - 90
8 Course - 110
10 Course - 135

À LA CARTE

2 Course - 95
3 Course - 115

COCKTAIL FLIGHTS (4 glasses)

Alcohol or 0% - 70

WINE FLIGHTS

6 Course (4 glasses)
Tasting - 100
Premium - 200

8 Course (5 glasses)
Tasting - 130
Premium - 240

10 Course (7 glasses)
Tasting - 150
Premium - 300

CANAPÉS

Tempura Cauliflower / Caper and Raisin
Pomme Anna / Chive Emulsion
Beetroot Macaron / Sicilian Pistachio

—
Roots and Shoots
Fricassée of Winter Vegetables / Leaves / Black Truffle/ Calamansi Vinaigrette

Jerusalem Artichoke and Perigord Truffle
Roasted Artichoke / Piedmont Hazelnuts / English Pear / Artichoke Hazelnut Cream

Seaweed Croquette
Broccoli / Pickled Shallot / Onion Consommé

—
Textures of Lion's Mane
Barley / Pine Nuts / Sea Vegetables / Madeira Foam

Pumpkin and Sage Agnolotti
"Ricotta" / Aged Maple Syrup / Crispy Sage

—
"Julienne Bruno" Stracciatella
Pickled Beetroot / Granny Smith and Walnut

—
Mandarin Sorbet
Lemon Verbena / Lime

Parsnip Parfait
Poached Blackberries / Sorrel Granita

—
Cranberry Pâte de Fruits
Sweet Potato Madeleine
Passion Fruit "Macaron"/ Chocolate Ganache

Canapés served as first course on all menus.
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Available from November 26 -
December 21, 2024

PREMIUM FESTIVE PLANT BASED TRUFFLE TASTING

TASTING

6 Course - 115
8 Course - 130
10 Course - 155

COCKTAIL FLIGHTS (4 glasses)

Alcohol or 0% - 70

WINE FLIGHTS

6 Course (4 glasses)
Tasting - 100
Premium - 200

8 Course (5 glasses)
Tasting - 130
Premium - 240

10 Course (7 glasses)
Tasting - 150
Premium - 300

CANAPÉS

Tempura Cauliflower / Capers and Raisin

Pomme Anna / Chive Emulsion

Beetroot Macaron / Sicilian Pistachio

—

Roots and Shoots

Fricassée of Winter Vegetables / Leaves / Black Truffle / Calamansi Vinaigrette

Jerusalem Artichoke and Perigord Truffle

Roasted Artichoke / Piedmont Hazelnuts / English Pear / Artichoke Hazelnut Cream

Seaweed Croquette

Broccoli / Pickled Shallot / Onion Consommé

—

White Truffle Risotto

Textures of Lion's Mane with White Truffle

Barley / Pine Nuts / Sea Vegetables / Madeira Foam

—

"Julienne Bruno" Stracciatella

Pickled Beetroot / Granny Smith and Walnut

—

Mandarin Sorbet

Lemon Verbena / Lime

Parsnip Parfait

Poached Blackberries / Sorrel Granita

—

Cranberry Pâte de Fruits

Sweet Potato Madeleine

Passion Fruit "Macaron" / Chocolate Ganache

Canapés served as first course on all menus.

An optional 15% service charge is added to your bill and distributed via revenue approved franc.



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