

Restaurant Michael Nadra Chiswick

6 Course Tasting Menu

Sautéed scallops & squid with broccoli, cauliflower
& smoked paprika dressing

Albariño, Lagar de Costa 2017 Rias Baixas, Spain

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Guinea fowl lasagne  
truffled leeks & wild mushrooms

*Langhe, Simane, Reverdito, 2016, Piedmont, Italy*

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Steamed sea bass with prawn & chive dumplings, bok choy, carrot & ginger purée & crab bisque sauce

Falanghina, Beneventano, Lapilli, 2017, Campania, Italy

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Grain fed fillet steak & welsh braised cheeks with wild mushrooms, truffled mashed potatoes & spinach

*Malbec, Pascual Toso, 2017, Mendoza, Argentina*

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Selection of sorbets

U'luvka Vodka, Poland

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Selection of desserts

*Riesling, Vendimia Tardiva, Miguel Torres, 2010, Molina, Chile*

## 6 Course Vegetarian Tasting Menu

Beetroot, ginger, chilli & coriander soup, buckwheat noodles & broccoli tempura

*Falanghina, Beneventano, Lapilli, 2017, Campania, Italy*

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Salt baked celeriac "scallops" cauliflower, smoked crisp quinoa, watercress

Sauvignon Gris, Domaine Plessis Glain 2016, Loire, France

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Sea spaghetti & potimarron squash with Romanesco broccoli, sage, yeast flakes, baby sorrel,  
pumpkin seeds & verjus dressing

*Pinot Noir, Herve Kerlann, 2014, Burgundy, France*

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Moujadra with raw cabbage salad, courgette & mint puree, crisp onions & pomegranate

Chardonnay, Chablis Carre, 2017, Burgundy, France

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Selection of sorbets

*U'luvka Vodka, Poland*

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Selection of desserts

Riesling, Vendimia Tardiva, Miguel Torres, 2010, Molina, Chile

Tasting Menus £65, Wine tasting £35

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.
A 12.5% discretionary service charge will be added to your bill.