

## Sample Menu August 2024

**Canapés:** Aged Comté gougères (£1.20 each)

Crab raviolo with samphire, brown shrimps, fondue of leeks and bisque sauce  
Crisp calf's brains with Merinda tomatoes, sauce ravigote, Jersey royal potatoes and dandelion  
Sicilian caponata with slow cooked beef croquettes, crisp red onion rings and split green beans  
Raw tuna with ponzu dressing, tempura prawn, chilli, ginger, sesame seeds, coriander and avocado purée  
Burrata with Saveurs d'Antan tomatoes, chive flowers, salsa Genovese, crisp chicken skin and an anchovy beignet  
Pea soup with Australian black truffle, salted Marcona almonds and aged Comté gougères  
Duck egg tart with red wine sauce, turnip purée, lardons and sautéed duck heart

Rump of Belted Galloway with café de paris snails, stuffed portobello, shallot purée and béarnaise  
Chargrilled Cornish monkfish and squid with fresh borlotti beans, piquillo, courgette, runner beans and pistou  
Roast quail with a confit potato terrine, red onion jam, wet garlic, yellow wax beans and mint and coriander pesto  
Roast lamb rump and sweetbreads with a San Marzano and courgette tart, anchovy, marjoram and tapenade  
Roast Cornish cod with an almond, caper and raisin crust, cauliflower purée, Roseval potatoes and curry oil  
Boudin of corn-fed chicken with fresh peas, girolles, ricotta gnocchi, radish and wings  
Piedmontese peppers with tempura courgette flower, gnocchi and romesco

Sides: Triple cooked chips and Béarnaise 5.00

Cheese (+£8.50 instead of dessert) (or £20 as an extra course)

Roast apricots with ginger cake, Greek yoghurt ice cream, apricot gel and almond nougatine  
Warm chocolate mousse and salted caramel tartlet with milk ice cream and candied pecans  
Blackcurrant ice cream with blackcurrant compote, langues de chat and wood sorrel  
Pistachio parfait with raspberries, white chocolate, joconde and raspberry sorbet  
Pink grapefruit sorbet with grapefruit crisps and freshly baked madeleines  
Passionfruit curd beignet with coconut ice cream and lime  
Crème brûlée

### Prix Fixe:

**Lunch (Monday-Saturday):** £47.50 for three courses, £40 for two courses, £35 for one course.

**Dinner (Monday-Saturday):** £75 for three courses, £60 for two courses, £45 for one course..

**Sunday Lunch & Dinner:** £55 for three courses, £45 for two courses, £40 for one course.

**Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen- free. Some of our cheeses are unpasteurised. If you require allergy information concerning menu items please ask a member of staff.**



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