

The Restaurant at the Capital

Seasonal Menu

Starters

Oysters/Cucumber/English Wasabi/Lardo
London Cure Smoked Salmon/Cucumber Chutney/Horseradish Yoghurt
Scallop Ceviche/Fermented Tomato/Yarrow/Almonds
Veal Sweetbreads/Watercress/Lemon/Liquorice
White Asparagus/Fresh Curd/Gooseberries/Lovage/Truffle

Main Courses

John Dory/Curd/Cuttlefish/Kohlrabi/Caviar
Brill/Octopus/Celeriac/Truffle/Master Stock
Salt Aged Duck/Grapefruit/Turnip/Fennel
New Season Lamb/Lovage/Tomato/Fermented Garlic/Smoked Aubergine
Parmesan Custard/Scottish Girolles/Tarragon/Wet Almonds

Desserts & Cheese

Coconut Panna Cotta/Blueberry/Lemon
English Blackberry/Pink Lady Apple/Herb Sorbet
Elderflower Ice Cream/Blossom Honey/Oats/Yoghurt
White Chocolate Brownie/Peanut Parfait/Cocoa Sorbet
British Cheese Plate/Own Garnish/Homemade Biscuits

Two Courses £55

Three Courses £69

*Please inform us if you have any food allergies or dietary requirements.
Some of our menu items contain nuts, seeds and other allergens.
Our prices include VAT at 20%. A discretionary service charge of 12.5% is applicable.*