

# The Restaurant at the Capital

## Tasting Menu

*This menu must be ordered by the whole table.*

Oysters/Cucumber/English Wasabi/Lardo

*Pfluger Rosé Blanc de Noir, Pfalz, Germany, 2016*

Scallop Ceviche/Fermented Tomato/Yarrow/Almonds

*Sauvignon Blanc, Warwick Estate, Stellenbosch, S.A., 2017*

Veal Sweetbreads/Watercress/Lemon/liquorice

*Beaujolais, Le Pre Roi, Chateau de Poncie, France, 2016*

Brill/Octopus/Celeriac/Truffle/Master Stock

*Chablis, Domaine William Fevre Burgundy, France, 2017*

New Season Lamb/Lovage/Tomato/Fermented Garlic/Smoked Aubergine

*Beaujolais, Le Pre Roi, Chateau de Poncie, France, 2016*

British Cheese Plate/Own Garnish/Homemade Biscuits (*Supplement £10*)

English Blackberry/Pink Lady Apple/Herb Sorbet

*Sauvignon Blanc, Warwick Estate, Stellenbosch, S.A., 2017*

Six Courses £95

Wine Flight £80

*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.*