

# CAPRICE RESTAURANT | À LA CARTE MENU

## STARTER

Rabbit Saddle, Parma Ham, Croquettes, Mixed Beans, Radish, Walnut, Taragon, Truffle Dressing	£11
Smoked Butternut Velouté, Pearl Barley Crisp, Sherry Vinegar Caviar, Parmesan Cremeux, Pumpkin Seed, Chestnut (v)	£8
Marinated Raw Mackerel, Variations of Beetroot, Horseradish, Hazelnuts *	£9
Smoked Duck, Artichoke, Slow Cooked Hen Egg Yolk, Oyster Mushroom	£9
Mediterranean Terrine, Olive, Goat's Cheese, Basil, Green Pepper Ice Cream * (v)	£9
Smoked Eel, Crispy Pig Trotter, Cured Foies Gras, Apple	£10

## MAIN

Corn Fed Chicken, Breast, Leg, Lollipop Wing, Spring Cabbage, Alliums, Pecan, Chicken Jus *	£24
Sea Bass, Crab Claw & Mash, Shellfish Fondue, Crab Reduction, Coriander, Seaweed Butter Sauce *	£30
Venison, Loin, Pie, Salsify, Spinach, Carrot, Pistachio, Dark Chocolate Sauce	£32
Pork, Fillet, Belly, Shoulder, Parma Ham, Shallot, Cabbage, Black Pudding, Apple, Cider Jus	£25
Pollock, Mussels, Turnip Textures, Saffron Tuile, Samphire, Lemon, Pommes Maxine *	£28
Heritage Salt Baked Carrot, Salt Baked Root Vegetables, Goat's Curd, Quinoa, Pearl Barley Cracker, Nasturtium Pesto (v)	£20

## SIDES | £4 each

Truffle   Spenwood Cheese Mash *	House Salad *	French Fries *
Purple Sprouting Broccoli   Hazelnut Crumb	Tomato   Basil Salad *	Sweet Potato Fries *
Honey Glazed Salt Baked Root Vegetables	Rocket   Parmesan Salad	Mixed Vegetables *
Buttered New Potatoes *		

## DESSERT

Double Chocolate Marquise, Framboise Gel, Meringue, Caramel Tuile, Basil, Raspberry Sorbet	£9
Honey, White Chocolate & Mascarpone Mousse, Orange, Honeycomb, Apricot Granola, Sorbet	£9
Banoffee Cheesecake, Banana Textures, Butterscotch Sauce, Hazelnut Praline, Toffee Ice Cream	£9
Apple Assiette, Tarte Tatin, Mousse, Caramel Sauce, Cinnamon Stick, Blackberry, Apple Sorbet	£8
Chocolate Fondant, Chocolate Sauce, Nougatine Tuile, Mint, Pistachio Ice Cream	£9
Selection of Three Ice Creams / Sorbet *	£7.50

## BRITISH ARTISAN CHEESES

Selection of British Artisan Cheeses 3 for £8.75 | 5 for £9.75 | 8 for £14.95  
Barkham Blue, Oxford Blue, Wigmore, Rosary Ash, Waterloo, Spenwood, Tunworth, Cropwell Bishop Stilton

## SELECTED DRINKS

Suntory Yamazaki Distillers Reserve Malt Whiskey, £7.60 | Patron XO Café, £4.95 | Espresso Martini, £8.20  
Old Fashioned, £8.75 | Negroni, £8.75 | Prosecco Royale, £7.95 | Pimm's Cup, £6.70 | Mojito, £7.70



\* – Gluten Free. (V) – Vegetarian. Nut Allergy – all items listed may contain traces of nuts. If you have any concerns please see your server.

Please note that all our dishes are freshly prepared on the premises and may take up to 20 minutes per course to prepare.

When dining with a Dinner Package, you are entitled to 2 or 3 Courses (excluding sides and supplements) from the Table d'Hôte/Indian Set Menu.

If wishing to dine via A La Carte, you may receive additional charges. Please ask your server for more information.

We reserve the right to charge the appropriate Corkage Charge to guests who wish to bring in their own alcohol.