

Sample Sunday Dinner Menu October 2020

Medlar cocktail: Cognac, aperol, medlar purée £14

Glass of Henriot Champagne £15

Crab raviolo with samphire, brown shrimps, fondue of leeks and bisque sauce
Taleggio arancini with confit quail legs, autumn truffle, sautéed king oyster mushroom and cauliflower
Provençal black fig tartlet with Seirass ricotta, truffle honey, ice salad, Chioggia beetroot and hazelnuts
Sea trout tartare with cucumber gazpacho, green apple, salted Marcona almonds and oyster leaves
Venison tataki with ponzu dressing, pickled shimeji, radish cress, sesame seeds and kohlrabi
English corn velouté with roast foie gras, ras el hanout, pistachios 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
Young Yorkshire grouse with damsons, pâté, watercress, potato galette and bread sauce (+£5.00) (may contain shot)
Cornish cod with miso glazed aubergine, nori, sesame seeds, coriander, chilli, spring onion and tempura squid
Suckling pork belly with pigs head croquette, confit potato terrine, crackling and a soy, lime and caramel glaze
Boudin of corn fed chicken with a spätzle, corn, girolles and parsley ragoût, roscoff onion and ricotta gnocchi
Sautéed gnocchi with autumn truffle, roast squash, toasted pumpkin seeds, frisée, grelot and St Maure Frais
Chargrilled calf's liver with onion ravioli, crisp pancetta, girolles, rainbow chard and sage
Turbot with Palourde clams, Piedmontese peppers, kalamata, almonds and gremolata

Sides: Triple cooked chips and Béarnaise 4.00

Cheese (+£6.50 instead of dessert) (or £15 as an extra course)

Canelé Bordelais with camp coffee ice cream and griottine cherries
Poached pear financier with buttermilk ice cream and pine nut brittle
Warm chocolate mousse and salted caramel tartlet with milk ice cream and candied pecans
Prosecco, lime and raspberry jelly with mint granita, raspberry sorbet and pistachios
Plum sorbet with butterfly sorrel, meringues and freshly baked madeleines
Coconut ice cream with passion fruit sauce, lime zest and coconut tuile
Crème brûlée

Prix Fixe:

£39.50 for three courses, £34.50 for two courses, £29.50 for one course.

Coffee/Tea (Union coffee/Rare tea company) £4.25, Mineral water £3.95 (75cl btl.)

A discretionary gratuity of 12.5 % will be added to the total bill.

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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