

MAY

at Corrigan's Mayfair

BENTLEY'S BAKERY

A Selection of Homemade Irish Soda Bread & Pain de Mie
with Lincolnshire Poacher Hand Patted Butter

SETTLIN IN

Crispy Green Olives

Ricotta Cheese

6

Iberico Bellota Sliced Ham

Last Seasons Pickled Quinces, Soda Bread Crackers

40g - 28

Gallagher Oysters

Rhubarb Ponzu

3pc - 15 // 6pc - 30

N25 Oscietra Reserve Caviar

Blinis, Crème Fraiche, Boiled Eggs

30g - 125

STARTERS

Mammole Artichocke 29

Cornish Crab, Seaweed Powder

Chicken Liver and Foie Gras Terrine 30

Pear, Brioche

Veal Sweetbread Tonnata 27

Spinach, Nasturtium Leaf, Crispy Capers

Hereford Beef Tartare 28

Oyster Cream, Shallots

Salt Roasted Beetroot 22

Ricotta, Candied Pecan

Poached Asparagus 26

Wild Garlic Butter

Donegal Oyster Ravioli 24

Turnip, Amontillado Sherry

Cornish Red Mullet 30

Potato & Saffron Purée, Clams Vinaigrette

COOK WITH CORRIGAN
A CHEF'S MASTERCLASS

UPCOMING MASTERCLASS & LUNCH DATES

Saturday 25th May 2024

Prices from £250 per person

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MAIN COURSE

Roast Sea Trout 38
Grelot Onion, Cured Egg Yolk

Stuffed Dover Sole 49
Morels, Truffle Butter, Cime di Rapa

Hand Cut House Tagliatelle 30
Spring Vegetables, Wild Garlic, 24 Month Aged Parmesan
(£7 Summer Truffle Supplement)*

Daphne's Welsh Lamb Cutlets 49
Broad Beans, Peas, Escargots, Ricotta

Roasted Guinea Fowl 34
Nduja, Braised Chicory, Cime di Rapa

Irish Hereford Beef Tournedos 55
Oxtail Raviolo, Beef Tongue, Wild Garlic Salsa Verde

Roast Aylesbury Duck 51
Stuffed Morels, Piattoni Beans, Confit Neck Pastilla

Peter Hannan's Côte de Boeuf for Two 60pp
Bearnaise, Creamed Spinach, Salsa Verde

FROM THE TROLLEY

Salt Aged Beef Wellington for Two 80pp
Summer Truffle, Pomme Purée, Red Wine

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SEASONAL SIDES 8

Hand Cut Chips ~ La Ratte Mashed Potato
Creamed Spinach ~ Green Salad ~ Purple Sprouting Broccoli

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THE CLATTER OF FORKS AND
SPOONS

A Collection of Recipes and Memoirs from Chef Patron Richard Corrigan.

£35

*For food allergies and intolerances please alert
your server. Prices are VAT inclusive.*



*Game may include lead shot.
A discretionary 15% service charge will be*

FROM THE WATERS AND THE WILD

tasting menu

Chef's Selection of Canapés

Foie Gras Bavarois
Gingerbread, Pear, Pedro Ximenez

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Hand Dived Orkney Scallop
Cauliflower Mushroom, Coastal Herbs, Mushroom & Scallop Dashi

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Wild Shetland Halibut
Chervil Root, Black Winter Truffle, Cavolo Nero

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Hampshire Fallow Deer
Cocoa, Fig, Crapaudine Beetroot

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Apple Tarte Fine
Hazelnut, Vanilla Ice Cream

£125 per person
£210 per person with wine pairing

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