

WINTER

at Corrigan's Mayfair

BENTLEY'S BAKERY

A Selection of Homemade Irish Soda Bread & Pain de Mie
with Lincolnshire Poacher Hand Patted Butter £4

CAVIAR

N25 Oscietra Reserve

30g - £125

N25 Kaluga Reserve

30g - £215

served with Potato Blinis, Crème Fraîche, Egg, Chives & Shallot

FROM THE SLICER

Iberico Bellota Ham

40g - £28

STARTERS

🌿 **Hamachi Ceviche** £26

Cucumber, Kaffir Lime

Chicken Liver and Foie Gras Terrine £38

Pear, Mustard

🌿 **Baby Beetroot Salad** £22

Ricotta, Candied Pecan

Lobster Salad £30

Romaine Lettuce, Taramasalata, Yuzu

(N25 Caviar Supplement 10g £40)*

🌿 **Salt Baked Celeriac** £24

Apple, Lovage, Pecan

Smoked Eel Velouté £26

Walnut, Celery, Grape

Hand Dived Orkney Scallop £36

Cauliflower Mushroom, Coastal Herbs, Mushroom & Scallop Dashi

Raviolo of Cornish Crab and Scallop £38

Fennel, Bisque (🌿 £18 Supplement)*

Shellfish Meuniere £26

Clams, Mussels, Coconut, Fennel

COOK WITH CORRIGAN

A CHEF'S MASTERCLASS

Join Chef Corrigan in the Corrigan's Mayfair kitchen for a cooking demo led by Richard, with the opportunity to ask any questions or advice along the way.

MASTERCLASS DATES

Saturday 25th November

Saturday 16th December: A Festive Masterclass

Prices from £250 per person

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MAIN COURSE

🌲 **Cornish Sole** £38
Jerusalem Artichoke, Cep, Vin Jaune Sauce

Wild Shetland Halibut £46
Chervil Root, Winter Truffle, Cavolo Nero

Day Boat Cornish John Dory £52
Scottish Langoustine, Carrot, Bisque

🌲 **Fresh Tagliatelle** £30
*Pickled Trompette, 24 Month Aged Parmesan
(£10 Black Truffle Supplement*)*

Daphne's Lamb Cutlets £45
Aubergine, Feta, Lamb Kidney

🌲 **Crown of Red Leg Partridge** £36
Red Cabbage, Nduja, Quince

Fillet of Irish Hereford Beef £55
Cevenne Onion, Bone Marrow, Red Wine (🌲 £24 Supplement)*

Hampshire Fallow Deer £45
Cocoa, Prune, Crapaudine Beetroot

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FROM THE TROLLEY

Salt Aged Beef Wellington for Two £80pp
Foie Gras, Winter Truffle, Pomme Purée, Red Wine

Côte de Boeuf for Two £60pp
Bearnaise, Creamed Spinach, Salsa Verde

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SEASONAL SIDES

Hand Cut Chips £8 ~ *La Ratte Mashed Potato* £8
Honey Glazed Heritage Carrots, Thyme, Garlic £8
Roast Brussels Sprouts, Chestnut, Bacon £8

🌲 SET MENU 🌲

THREE COURSES £58 | WINE PAIRING £35

Enjoy a selection of our finest seasonal dishes - marked with a 🌲 - as part of our Set Dinner Menu. Available Monday - Friday.

(incurs a supplementary price)*

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 added to your bill.