

MARCH

at Corrigan's Mayfair

BENTLEY'S BAKERY

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

SETTLING IN

Crispy Green Olives 6
Ricotta Cheese

Iberico Bellota Sliced Ham 40g - 28
Last Seasons Pickled Quinces, Soda Bread Crackers

Gallagher Oysters 3pc - 15 // 6pc - 30
Rhubarb Ponzu

N25 Oscietra Reserve Caviar 30g - 125
Sour Cream, Blinis

SETTLING IN

Irish Whiskey Crab & Lobster Bisque 22

Chicken Liver and Foie Gras Terrine 30
Pear, Brioche

Hereford Beef Tartare 28
Oyster Cream, Shallots

Salt Roasted Beetroot 22
Ricotta, Candied Pecan

New Season White Asparagus 26
Wild Garlic Butter

Donegal Oyster Ravioli 24
Turnip, Amontillado Sherry

Hand Dived Orkney Scallop 36
Cauliflower Mushroom, Coastal Herbs, Mushroom & Scallop Dashi

COOK WITH CORRIGAN

Join Chef Corrigan in the Corrigan's Mayfair kitchen for a Chef's Masterclass, followed by lunch cooked by the experts.

UPCOMING MASTERCLASS DATES
Saturday 27th April | Saturday 25th May 2024

Prices from £250 per person

MARCH

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MAIN COURSE

Butter Poached Haddock 36
Grelot Onion, Cured Egg Yolk

Wild Shetland Halibut 49
Scottish Langoustine, Peanut & Ginger Broth

Fresh Homemade Tagliatelle 30
Spring Vegetables, Wild Garlic, 24 Month Aged Parmesan
(£10 Black Truffle Supplement)*

Roasted Guinea Fowl 34
Pearl Barley, 'Nduja, Cavolo Nero

Slow Cooked Beef Guinness 29
Colcannon

Richard's Irish Stew 36

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

Hampshire Fallow Deer 45
Prune, Crapaudine Beetroot

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

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FROM THE TROLLEY

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

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SEASONAL SIDES 8

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

THE CLATTER OF FORKS AND SPOONS

A Collection of Recipes and Stories 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 added to your bill.*

MARCH

Menu du Jour

STARTER

Lord Lurgan's Duck Consomme
Celery, Leek, Carrot, Crispy Duck Cannelloni

New Season White Asparagus
Wild Garlic Butter

Irish Whiskey Crab & Lobster Bisque
add description

Hereford Beef Tartare
Oyster Cream, Shallots

Carpaccio of Pig's Head
Chicken Liver, Foie Gras, Pear, Brown Bread

Scottish Langoustine (+£17supp)
Spinach, Peanut, Coconut, Shellfish Broth

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MAIN COURSE

Fresh Homemade Tagliatelle
Spring Vegetables, Wild Garlic, 24 Month Aged Parmesan

Butter Poached Haddock
Grelot Onion, Cured Egg Yolk

Omelette aux Escargots
Dorset Snails, Wild Garlic, Spinach, Belper Knolle Cheese

Richard's Irish Stew
add description

Roasted Guinea Fowl
Pearl Barley, 'Nduja, Cavolo Nero

Irish Herford Beef Tournedos (+£28supp)
Oxtail Raviolo, Beef Tongue, Wild Garlic Salsa Verde

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SEASONAL SIDES 8

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

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DESSERT & CHEESE

Flourless Chocolate Cake
Clementine, Almond Ice Cream

Steamed Marmalade Pudding
Vanilla, Custard

A Selection of Sorbets
Pineapple, Pear & Bourbon, Passionfruit

Colston Bassett Stilton (+£5 supp)
Celery, Grapes, Fruit Chutney, Crackers

TWO COURSES £34 ~ THREE COURSES £38
plus Sommelier Wine Pairing £36

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FROM THE WATERS AND THE WILD

tasting menu

Chef's Selection of Canapés

The First of White Asparagus
Wild Garlic Butter



Rock Oyster Ravioli
Turnip, Amontillado Sherry



Wild Shetland Halibut
Scottish Langoustine, Peanut



Hampshire Fallow Deer
Prune, Capaudine Beetroot



Apple Tarte Fine
Hazelnut, Vanilla Ice Cream

£125 per person
£210 per person with wine pairing

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your server. Prices are VAT inclusive.*



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