

CAPRICE RESTAURANT | À LA CARTE MENU

Old Fashioned, £8.50 | Sloe Negroni, £9.00 | Aperol Spritz, £9.00 | Pimm's Cup, £7.50 | Mojito, £8.00

STARTER

Pigeon Breast, Braised Leg Cannelloni, Cauliflower, Broad Beans, Tenderstem, Sage Cream Jus	£11
Heritage Tomato Gazpacho, Pickled Tomatoes, Cucumber, Pine Nuts, Avocado Ice Cream (v) *	£9
Beef Fillet Tartare, Bone Marrow Croquette, Egg Yolk, Mushroom, Beef Dripping, Sourdough	£13
Oak & Hickory Smoked Salmon Rilette, Mousse, Goat's Cheese, Onion Purée, Keta Caviar, Apple	£10
Pea Panna Cotta, Dressed Peas, Dill, Pickled Oyster Mushroom, Parmesan Custard, Wasabi Sorbet	£9
Octopus Terrine, Black Garlic Mayonnaise, Jersey Royals, Peas, Lemon Gel, Seaweed Cream	£12

MAIN

Corn Fed Chicken, Leeks, Mustard, Sugar Snap Peas, Schmaltz Mash, Chicken Jus	£24
Smoked Beef Fillet, Ossobuco, Pearl Barley, Carrots, Hazelnuts, Beef Jus	£32
Halibut, Cockle Linguine, Courgette & Basil Purée, Fennel Á La Grecque, Samphire	£27
Lamb Saddle, Shepherd's Pie, Pickled Vegetables, Spinach, Mint, Cauliflower, Tomato, Lamb Jus	£32
Stone Bass, White Crab, Brown Crab Croustillant, Savoy Cabbage, Watercress, Chilli, Saffron Beurre Blanc	£28
Baby Aubergine, Black Quinoa, Tomato, Courgette, Basil, Salsa Verde	£21

SIDES | £4 each

Schmaltz Mash *	House Salad *	French Fries *
Maple Roasted Carrots Pickled Mustard *	Tomato Basil Salad *	Sweet Potato Fries *
Triple Cooked Chips Truffle Mayonnaise *	Rocket Parmesan Salad	Mixed Vegetables *
Buttered New Potatoes *		

DESSERT

Iced Prune & Armagnac Parfait, Honey Roasted Plums, Lavender, Candied Orange	£8
White Chocolate & Raspberry Cannelloni, Aerated Chocolate, Milk Chocolate Crèmeux, Raspberry	£9
Passion Fruit Soufflé, Mango Sauce, White Chocolate Soil, Mango Salsa, White Chocolate Ice Cream	£8
Vanilla Panna Cotta, Strawberry Textures, Meringue Shard, Macaron, Coulis, Sorbet	£8
Dark Chocolate Fondant, Marshmallow, Grand Marnier Macerated Berries, Elderflower Sorbet	£9
Selection of Three Ice Creams / Sorbet *	£7.50

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

Suntory Yamazaki Distillers Reserve Malt Whiskey, £7.70 | Patron XO Café, £4.95 | Espresso Martini, £9.00



* – 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.