

K I M P T O N
FITZROY
L O N D O N

T H R E E - C O U R S E M E N U

£70 per person

S T A R T E R S

Gloucester Old Spot ham hock terrine, piccalilli, cauliflower
Norfolk chicken, mushroom, tarragon, spinach
Jerusalem artichoke, Twineham Grange, truffle, leek (v)
Wild mushroom rotolo, spinach, chestnut (v)
Scottish smoked salmon, watercress, fennel £5 supplement
Red mullet, carrot, potato, tapenade £6 supplement
Brixham crab, salsify, black quinoa, quail's egg £7 supplement
Isle of Skye scallop, citrus, avocado, fennel £8 supplement

M A I N S

Lemon sole, Maris Piper, baby gem, grapes
Gloucester Old Spot pork, seasonal cabbage, celeriac, apple
Heritage carrots, Anna potato, shallot (v)
Celeriac, duxelle, puff pastry, hazelnut (v)
Skrei cod, mussel and leek chowder £5 supplement
Goosnargh duck, Belgian endive, port £6 supplement
West Country lamb, fennel, red pepper, polenta £7 supplement
Casterbridge beef, brown butter potato, onion, carrot £8 supplement

D E S S E R T S

Cheesecake, blueberry, peanut butter, oats
Praline parfait, hazelnut, lemon
Coconut tapioca, mango sorbet, exotic fruit compote
Cinnamon panna cotta, caramelised apple, cider, vanilla
Chocolate fondant, tropical fruit, mango sorbet £3 supplement
Rose and cassis Mont Blanc £4 supplement
Caramel cremeux, peanut whipped ganache, salted caramel £5 supplement
Valrhona Grue de Cacao chocolate textures £6 supplement

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Price includes VAT. A discretionary service charge of 12.5% will be added to the bill.