



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

**PRIVATE DINING 2025**

**MENU ONE**

Thai crab cake, green papaya salad, tamarind dressing  
Slow cooked lamb shank, whipped potato, crispy shallots, red wine jus  
Sticky toffee pudding, clotted cream, toffee sauce (v)

**£85**

**MENU TWO**

Ox cheek & truffle arancini, horseradish cream, smoked parsnip purée, winter leaves  
Pan-roasted salmon fillet, crab & dill fregola, buttered leeks, lobster sauce  
Treacle tart, lemon crème fraîche (v)

**£95**

**MENU THREE**

Treacle cured salmon, smoked salmon pancake, caviar, pickled fennel salad  
Beef Wellington, truffle mash, spinach, Madeira jus  
Nutella cheesecake, seasonal berries, caramelised popcorn

**£130**

**MENU FOUR (VE)**

Burnt aubergine & chickpea salad, pomegranate molasses, roasted heritage carrots, tahini yoghurt (ve)  
Vegetable millefeuille, charred courgette, aubergine caviar, sun dried tomato coulis (ve)  
Chocolate tart, red current sorbet, cocoa nib tuile (ve)

**£85**

**MENU FIVE (V)**

Buffalo burrata with İmam bayıldı, aubergine purée, focaccia (v)  
Artichoke & truffle ravioli, baby spinach, Jerusalem artichoke crisps, hazelnut butter (v)  
Sticky toffee pudding clotted cream, toffee sauce (v)

**£85**

(v) vegetarian | (ve) vegan

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.