FEBRUARY
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
Ricotta Cheese
6

Iberico Bellota Ham
Pickled Quince, Soda Bread Crackers
40g - 28

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

N25 Oscietra Reserve Caviar
30g - 125

STARTERS

Royal Seafood Cocktail 32
Cornish Crab, Atlantic Shrimp, Lobster, Brown Shrimp

Chicken Liver and Foie Gras Terrine 38
Pear, Brioche

Hereford Beef Tartare 28
Oyster Cream, Shallots

Our Garden Beetroot 22
Ricotta, Candied Pecan

Salt Baked Celeriac 24
Apple, Lovage, Pecan

Lord Lurgan`s Duck Consomme 26
Celery, Leek, Carrot, Duck Cannelloni

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

Raviolo of Cornish Crab and Scallop 38
Fennel, Bisque

COOK WITH CORRIGAN
A CHEF'S MASTERCLASS

UPCOMING MASTERCLASS DATES

Saturday 24th February 2024

Prices from £250 per person

WINTER
at Corrigan's Mayfair

MAIN COURSE

Butter Poached Haddock 36
Parsnip, Carrot, Cured Egg Yolk

Wild Shetland Halibut 46
Celeriac Purée, Winter Truffle, Cavolo Nero

Baked Dover Sole 48
Winter Truffle, Prawn, Vin Jaune Sauce

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

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

Roasted Guinea Fowl 34
Winter Chicory, Nduja, Cauliflower, Pomme Anna

Fillet of Irish Hereford Beef 55
Cevenne Onion, Bone Marrow, Cep

Hampshire Fallow Deer 45
Cocoa, Prune, Crapaudine Beetroot

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FROM THE TROLLEY

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

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

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SEASONAL SIDES 8

Hand Cut Chips ~ La Ratte Mashed Potato
Creamed Spinich ~ Winter Green Salad

THE CLATTER OF FORKS AND SPOONS

Enjoy a selection of recipes signed by Chef Richard Corrigan for your own personal collection or a loved one.

£30

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.

FROM THE WATERS AND THE WILD

tasting menu

Chef's Selection of Canapés

Foie Gras Bavarois
Gingerbread, Pear, Pedro Ximenez

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

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Wild Shetland Halibut
Chervil Root, Autumn Truffle, Cavolo Nero

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Hampshire Fallow Deer
Cocoa, Fig, Crapaudine Beetroot

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Apple Tarte Fine
Hazelnut, Vanilla Ice Cream

£125 per person
£210 per person with wine pairing

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