

JULY

at Corrigan's Mayfair

BENTLEY'S BAKERY

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

SETTLIN IN

Crispy Green Olives

Ricotta Cheese
6

Iberico Bellota Sliced Ham

Last Seasons Pickled Quinces, Soda Bread Crackers
40g - 28

(Marsala Superiore Oro Riserva 2018, 75ml - £12)

Rossmore Oysters

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

N25 Oscietra Reserve Caviar

Blinis, Crème Fraîche, Boiled Egg
30g - 125

STARTERS

Butter Poached Native Lobster 38

*Vegetables Escabeche, Egg Yolk Cream, Borage,
Rye, Fennel & Black Pepper Roll*

Chicken Liver and Foie Gras Terrine 30

Pear, Brioche

Veal Sweetbread Tonnata 27

Spinach, Nasturtium Leaf, Crispy Capers

Hereford Beef Tartare 28

Oyster Cream, Shallots

Hand-Dived Orkney Scallop 30

Scallop Roe Tempura, Fennel, Kohlrabi, Preserved Lemon

Burrata 26

Courgette, Basil, Olive, Walnut Dukkah

Poached Asparagus 26

Wild Garlic Butter

Cornish Red Mullet 28

Potato & Saffron Purée, Clams Vinaigrette

COOK WITH CORRIGAN
A CHEF'S MASTERCLASS

UPCOMING MASTERCLASS & LUNCH DATES

Autumn 2024

Prices from £250 per person

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MAIN COURSE

Roast Sea Trout 42
Cornish mussels, Borlotti Beans, Samphire, Sauce Américaine

Stuffed Dover Sole 49
Morels, Truffle Butter, Sea Beet

Hand Cut House Tagliatelle 30
*Spring Vegetables, Wild Garlic, 24 Month Aged Parmesan
(£10 Black Truffle Supplement*)*

Daphne's Welsh Lamb Cutlets 49
Broad Beans, Peas, Escargots, Ricotta

Roasted Guinea Fowl 34
Nduja, Braised Chicory, Swiss Chard

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

Roast Aylesbury Duck 51
Stuffed Morels, Piattoni Beans, Confit Neck Pastilla

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

FROM THE TROLLEY

Salt Aged Beef Wellington for Two 80pp
Black Truffle, Grilled Pickled Gem Lettuce, Girolles, Red Wine

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SEASONAL SIDES 8

*Hand Cut Chips ~ Buttered Jersey Royal Potatoes
Creamed Spinach ~ Green Salad ~ Cuore Del Vesuvio Tomatoes*

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THE CLATTER OF FORKS AND SPOONS

A Collection of Recipes and Memoirs 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*

FROM THE WATERS AND THE WILD

tasting menu

Chef's Selection of Canapés

Foie Gras Bavaois
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, Black Winter 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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