

A P R I L

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

Gallagher Oysters

Rhubarb Ponzu

3pc - 15 // 6pc - 30

STARTERS

Mammole Artichocke 29

Cornish Crab, Seaweed Powder

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

Salt Roasted Beetroot 22

Ricotta, Candied Pecan

New Season White Asparagus 26

Wild Garlic Butter

Donegal Oyster Ravioli 24

Turnip, Amontillado Sherry

Cornish Red Mullet 30

Potato & Saffron Purée, Clams Vinaigrette

COOK WITH CORRIGAN
A CHEF'S MASTERCLASS

UPCOMING MASTERCLASS & LUNCH DATES

Saturday 27th April / Saturday 25th May 2024

Prices from £250 per person

APRIL
at Corrigan's Mayfair

MAIN COURSE

Butter Poached Haddock 36
Grelot Onion, Cured Egg Yolk

Stuffed Dover Sole 49
Morels, Truffle Butter, Cime di Rapa

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

Daphne's Welsh Lamb Cutlets 45
Aubergine, Lamb Heart

Roasted Guinea Fowl 34
Pearl Barley, 'Nduja, Cavolo Nero

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

Hampshire Fallow Deer 45
Prune, Crapaudine Beetroot

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

FROM THE TROLLEY

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

~

SEASONAL SIDES 8

Hand Cut Chips ~ La Ratte Mashed Potato
Creamed Spinach ~ Green Salad

~

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

~

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

~

Wild Shetland Halibut
Chervil Root, Black Winter Truffle, Cavolo Nero

~

Hampshire Fallow Deer
Cocoa, Fig, Crapaudine Beetroot

~

Apple Tarte Fine
Hazelnut, Vanilla Ice Cream

£125 per person
£210 per person with wine pairing

*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*