

TASTE OF WHITCOMB'S

Available for lunch and pre-theatre dining

Two courses and an accompagnement £32

Three courses and an accompagnement £38

Petites Assiettes

Tartare de thon

Tuna tartare, confit egg yolk and Oscietra caviar

Carpaccio de bœuf

Beef fillet, black truffle and lemon zest

Salade de lentilles et brie

Warm lentil salad, Brie de Meaux, sweet apple and basil mustard vinaigrette

Tarte au fromage

Crisp pastry with thyme, garlic, caramelised onion and Gorgonzola foam

Plats

Sea bass à la marinière

Pan-seared sea bass with white wine, parsley, shallots and lemon

Risotto au poussin

Baby chicken and spinach with creamy arborio rice

Agneau aux herbes

Herb-cruste French trim lamb cutlets
(£3 supplement)

Agnolotti au fromage et beurre

Agnolotti with cheese béchamel and crispy sage butter

Accompagnements

Haricots verts

Warm French beans with garlic and mint butter

Chou frisé

Steamed kale with chilli salt and lemon

Dessert Signature

Mille-feuille

Caramelised puff pastry with vanilla bean Chantilly, mango, passionfruit and pain d'epice crème

Tarte au citron

Lemon tart with olive oil, honey and roasted marcona almonds

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.