Whitcomb's

BESPOKE DINING MENU A

£60

STARTERS

Ceviche
Diced Seabass with watermelon, jalapeño, lime and cilantro

Jamón Ibérico Croquettes
Iberian ham and Manchego, served with jalapeño mayonnaise

Bruschetta Mascarpone
Traditional toasted crostini with soft cheese, datterini tomatoes, basil, aged balsamico and Amalfi lemon zest

CLASSICS

Tuscan Cod
Parmesan-crusted cod with garlic butter, charred asparagus and popcorn capers

Gnocchi with Spiced Labneh
Hand-rolled potato gnocchi with spiced labneh, sautéed chestnut mushrooms and wilted baby spinach

Truffle Chicken Milanese
Crispy chicken with a fried hen's egg, truffle, gorgonzola dolce crème and a parmesan rocket salad

DESSERTS

Pear & Blood Orange Crémeux
Blood orange crémeux with pear and star anise compote, pain de Gênes, hazelnut praline and crisp caramelised buckwheat

Tiramisù
Espresso-soaked savoiardi, layered with whipped mascarpone cream, finished with a Valrhona cocoa and a dark chocolate flake

Please scan the QR code for allergen and dietary information.

Whitcomb's

BESPOKE DINING MENU B

£80

STARTERS

Gambas Pil Pil
Basque king prawns sizzling in garlic olive oil, paprika and a touch of chilli, served with ciabatta

Creamy Burrata
Burrata with San Marzano tomatoes, fragrant basil oil and Chardonnay wine vinegar

Beef Carpaccio
Paper-thin beef fillet with citrus gel, cornichons, pickled chestnut mushrooms, crisp focaccia crumbs and extra virgin olive oil

CLASSICS

Crispy-Skinned Sea Bass fillet
Pan-seared sea bass with white wine crème, lemon, chervil and tenderstem broccoli

Chargrilled Lamb Skewer
Smoky tender cuts of lamb with baby aubergine, grilled seasonal vegetables, tahini and a touch of hot honey

Wild Mushroom Risotto
Creamy arborio rice cooked with porcini and morel mushrooms, finished with shaved Italian hard cheese and black truffle

DESSERTS

Clementine & Spiced Wine Crème Brûlée
Mulled wine crème brûlée with caramelised clementine, spiced apple and candied orange

Apple Tarte Tatin
Caramelised apple tarte tatin with crème fraîche ice cream, vanilla streusel and crisp vanilla wafers

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