

# FORTNUM & MASON

EST 1707

## STARTER

### Pea Soup

*With Quail Egg & Soldier (V)*

### Fortnum's Smoked Salmon

*with Shallots, Capers, Homemade Soda Bread  
& Seaweed Butter*

### Rarebit

*Welsh or Elegant*

## MAINS

### Miso Glazed Aubergine

*Cashew, Yuzu Yoghurt & Radish (VE)*

### Brixham Hake

*Caramelised Bok Choy, Ginger & Spring Onion*

### Roast Cotswold Chicken

*Spinach, Wild Mushroom & Marsala Jus*

## DESSERTS

### Buttermilk Pudding

*with Caramelised Figs*

### Coconut and Chocolate Ice Cream Coupe

*Served with Hot Chocolate Sauce (VE)*

### Gâteau Paris-Brest

*Raspberry Diplomat*

*Including a Welcome Cocktail*

**Two Courses - £32**

**Three Courses - £36**

(V) – Vegetarian (VE) – Vegan (G) – Made Without Gluten (N) – Contain Nuts

A discretionary 12.5% service charge will be added to all restaurant bills. All prices include Value Added Tax at the prevailing rate 01/2015. Please note that all products are prepared in an environment where nuts are used and may contain traces of nut. Please do notify a Manager should you have a food allergy or any specific dietary request.

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**BAR**  
AND  
**RESTAURANT**