

PRIVATE DINING

To Start

Beetroot & Marylebone Gin cured salmon,
charred cucumber, cucumber ketchup, dill sour cream £14 GF

Burrata,
sun-dried tomato tapenade, basil focaccia £14 V

Sweet potato & corn cake,
curried bulgur, wheat salad £15 VE

Smoked duck breast,
maple beetroot, blood orange & pomegranate £15 GF

Crispy courgette flower,
black truffle, pine nuts, heirloom tomato £15 VE

Sesame miso glazed tuna,
grilled asparagus, spring onion & chilli dressing £16

Octopus carpaccio,
quinoa tabbouleh, fennel salad, chorizo £16

Honey glazed pig cheek,
ham hock bonbon, mustard, apple compote £16

Seared Isle of Skye scallops,
butternut purée, fennel, apple salad £18 GF

Breast of quail,
confit leg, seared foie gras, hazelnuts, raisin dressing £18 GF

Lobster & Cornish crab risotto,
crispy samphire, tarragon oil £20

Fillet of rose veal,
sweetbreads, onion purée, sage, crispy shallots £20

*Please select one starter from the menu.

THE MARYLEBONE ROOMS

V - vegetarian, VE - vegan, GF - gluten free, V/VE - vegan upon request

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. All prices are inclusive of VAT.

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Main Course

Breast of corn-fed chicken,
roasted cauliflower, pancetta, wild mushroom sauce £30 GF

Spiced lentil cake,
butternut, harissa, coriander chutney £30 VE

Tamarind & chilli grilled baby aubergine,
red lentil dal, curry leaf, puffed wild rice £30 VE

Crispy five-spiced tofu,
black rice pilaf, green chilli & coriander chutney, coconut raita £30 VE

Fillet of cod,
hispi cabbage, roast celeriac, wild mushrooms, hazelnut butter £32 GF

Pan-fried mackerel,
charred radicchio, octopus ragoût, chorizo aioli £32

Gressingham duck breast,
roasted apple mash, glazed figs, cider jus £34 GF

Pan fried organic salmon,
pak choi, lemongrass broth, soba noodles, crispy lotus root £34

Pressed crispy lamb belly,
boulangerie potato, asparagus, roast garlic & herb dressing £34 GF

Fillet of Iberico pork,
glazed peach, tenderstem broccoli, grain mustard sauce £38 GF

Fillet of beef,
glazed ox cheek, black truffle mash, wild mushroom sauce £38 GF

Fillet of halibut,
buttered leeks, shellfish bisque sauce, popcorn shrimp £38

Line caught wild seabass,
butter poached lobster, wilted spinach, caviar sauce £40 GF

Honey & thyme glazed veal cutlet,
truffle chips, crispy shallot, brandy peppercorn sauce £40

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Dessert

- Pear Tarte Tatin,
rum & raisin ice cream £10 **NF**
- Vegan chocolate tart,
wild strawberry sorbet £10 **VE GF**
- Caramel panna cotta,
palmier biscuit £10
- Treacle tart,
frozen yoghurt, orange segments £10
- Savarin,
diplomat cream, blood orange granite £10
- Chocolate brownie,
pecan & brown butter ice cream £10
- White chocolate & raspberry parfait,
lavender shortbread £10
- Pineapple carpaccio,
lime sorbet, chilli dressing £10 **VE GF**

Cheese Course

- Irish rarebit,
apple chicory salad £12
- Selection of British cheese,
ale chutney, oat cakes £14
- Creamed Stilton,
fig jam, walnut toast £12
- Deep-fried camembert,
peppered strawberry salsa £12

*Please select one dessert and / or one cheese course from the menu.

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