

CORRIGAN'S

M A Y F A I R

STARTERS

OYSTERS & VIETNAMESE
DRESSING 12

ARTICHOKE SOUP, MUSHROOM
BRIOCHE 10

CORNISH CRAB COCKTAIL &
MELBA TOAST 14

ROSE` VEAL TONGUE,
WILD CELERY & TRUFFLES 16

OCTOPUS CARPACCIO, BLACK
OLIVE & DRIED VINE TOMATO
9.75

RAVIOLI OF SUCKLING PIG
WITH ROASTED LOBSTER 16

WILD SEA TROUT, JUNIPER,
TREACLE & SUSHI RICE 14.50

ROCK OYSTERS
6 / 11.70 12 / 23.40

OYSTERS, CAVIAR &
HORSERADISH
3 / 15.00 6 / 30.00

GRILLED LANGOUSTINES &
SPICED CHICK PEA 27

MARINATED CHELTENHAM
BEETROOT, GOATS CURD &
PICKLED WALNUTS 12

BEEF SHIN CONSOMMÉ &
HORSERADISH DUMPLINGS 9

ENGLISH ASPARAGUS,
ORGANIC EGG YOLK 12

FILET OF MACKEREL & RHUBARB
COMPOTE 12

PRESSE OF CURED DUCK LIVER,
CONFIT & ROASTED QUAIL 15.50

CORNISH RED MULLET
A LA GREQUE 9.50

LEEK, POTATO & SHEEP CHEESE
TORTE 14

SPANISH TERUEL D.O. HAM,
MARINATED FIGS 18

FRIED DUCK EGG, MARINATED
MUSHROOMS, ACORN FED HAM
15

CARPACCIO OF DRY AGED BEEF
& WARM ONION TART 12

FISH

LEMON SOLE, LANGOUSTINE MOUSSE
& AMERICANE SAUCE 26

PAN ROASTED CORNISH
SCALLOPS, WITH
SWEET CORN & FOIE GRAS
27.50

JOHN DORY, RED WINE &
RAZOR CLAM 23.50

POACHED HADDOCK &
INDIAN SPICED PILAF
RICE 24

WILD SEA TROUT, SEA GREENS
& SHELLFISH HOLLANDAISE 30

FILLET OF HAKE, MONK'S
BEARD & OYSTER
LINGUINE 23

STEAMED SEA BASS &
BOUILLABAISSE 36

MEAT

FILET OF BEEF, RED ANCHOVY
BUTTER & WILD GARLIC 38

BRAISED PORK CHEEKS,
MUSTARD, CAPERS &
CARROTS 22

REGGIE JOHNSON'S DUCK,
ENDIVE & ORANGE 26

SADDLE OF WILD RABBIT,
GIROLLES & ASPARAGUS 22.75

TEA ROASTED VEAL SWEETBREADS
& MORELS 26

ELWY VALLEY LAMB,
BROAD BEANS & CONFIT BACON
26

1 KG RIB OF BEEF (FOR TWO)
& BÉARNAISE SAUCE 68

SIDE DISHES & SALADS

GOOSE FAT CHIPS 4.75

SPINACH CREAMED /
PLAIN 4.75

GREEN / MIX SALAD 6.00

CREAMED POTATOES 4.20

NAVETS, AMONTILLADO
SHERRY 4.20

BROAD BEANS, PEAS
& ROQUETTE BUTTER 4.20

JERSEY ROYALS & MINT 6.00

SPROUTING BROCCOLI 4.20

DESSERTS

RHUBARB SOUFFLÉ
& GINGER ICE CREAM 7.50

TEXTURE OF CHOCOLATE
MARQUISE, SALTED CARAMEL &
SORBET(80%) 7.50

COX APPLE TATIN (FOR 2)
CALVADOS CRÈME FRAICHE 18

COCONUT PANNACOTTA &
PINEAPPLE SORBET 7.50

GARIGUETTE, LAVENDER
SHORTBREAD & POURING
CREAM 7.50

BRITISH & IRISH
ARTISAN CHEESES 15

CRÈME CARAMEL 6

RICE PUDDING, TOASTED
NUTS & HOT CARAMEL 7.50

NASHI PEAR, GINGER &
TOASTED COCONUT 7.50

THAI MANGO WITH CHILLI
& LIME 7.50