

# CORRIGAN'S

M A Y F A I R

## SAMPLE A LA CARTE MENU

### STARTERS

OYSTERS & VIETNAMESE  
DRESSING 14

TEMPURA OF ROCK  
OYSTER  
FENNEL, APPLE &  
CHORIZO 9

CORNISH CRAB  
COCKTAIL &  
MELBA TOAST 16

SAUTÉED LAMB  
SWEETBREADS, SMOKED  
BONE MARROW  
& PICKLED VEGETABLES  
14

SPANISH TERUEL D.O. HAM,  
MUSTARD FRUITS 12.50

ROCK OYSTERS  
6 / 14 12 / 27

SMOKED EEL,  
HORSERADISH &  
BEETROOT 17

CRAYFISH RAVIOLI,  
BUTTERED LEEKS &  
AMERICANE SAUCE 22

BEEF SALAD,  
HORSERADISH CREAM,  
CAVIAR & CRISPY  
SHALLOTS 15

WILD GARLIC VELOUTE  
WITH WARM PHEASANT  
EGG 11

HOT OR COLD ENGLISH  
ASPARAGUS 12

FRANK HEDERMAN'S  
SMOKED SALMON,  
WHITE ASPARAGUS,  
POTATO DUMPLING &  
NUTMEG 18  
CURED FOIE GRAS,  
BRIOCHE & DUCK HAM  
16

CRISPY DUCK EGG,  
ENGLISH ASPARAGUS &  
MUSTARD  
HOLLANDAISE 14

FISH SOUP, ROUILLE  
& CROUTONS 9

### FISH

POACHED FILLET OF  
DOVER SOLE, SOFT EGG  
YOLK & CAPER DRESSING  
27.50

PAN ROASTED CORNISH  
SCALLOPS, WITH  
INDIAN SPICES 26

PAN ROASTED JOHN  
DORY WITH SALAD OF  
RAW ARTICHOKE, APPLE  
& HAZELNUTS 25.75

FILLET OF HADDOCK,  
SWEET CORN &  
PISTACHIOS 24

CORNISH RED MULLET,  
SALT COD, CHORIZO &  
PARSLEY 23

FILLET OF WILD  
SALMON DULSE,  
OYSTER SAUCE &  
RAZOR CLAM 32

LINE CAUGHT SEA BASS,  
CAULIFLOWER COUS  
COUS & CURRY OIL  
26

*PLEASE NOTE MENUS CHANGE ON A DAILY BASIS  
COVER CHARGE 200.  
PRICES INCLUDE V.A.T.  
THERE MAY BE TRACES OF NUTS IN OUR DISHES*

*A DISCRETIONARY 12.5% SERVICE CHARGE  
WILL BE ADDED TO YOUR BILL*



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## SAMPLE A LA CARTE MENU

### MEAT

FILLET OF BEEF, RED ANCHOVY BUTTER, PEPPERED BONE MARROW & CONFIT GARLIC 38

ROAST LOIN OF RABBIT, RED CABBAGE, BACON & ONION 21

CUTLET & SHOULDER OF LAMB, BORLOTTI BEANS & RED PEPPER RELISH 28

ROAST PIGEON WITH BABY GEM & LIVER TOAST 24

SLOW ROAST DUCK WITH TEA SOAKED PRUNES 26

COLLAR OF PORK, DANDELION, WALNUT & PEAR 22.75

REGGIE JOHNSON BUTTER POACHED CHICKEN, YOUNG LEEKS & CELERIAC 26

TEA ROASTED VEAL SWEETBREADS, ARTICHOKE & ORANGE 27.50

1 KG RIB OF BEE (FOR TWO) & BÉARNAISE SAUCE 74

### SIDE DISHES & SALADS

GOOSE FAT CHIPS 4.75

CREAMED POTATOES 4.20

JERSEY ROYALS WITH MINT 6

SPINACH CREAMED / PLAIN 4.75

ENGLISH CARROTS, MUSTARD & RAMSOMS DOCK 6  
SPROUTING BROCCOLI & BLUE CHEESE 6

BUTTERED SPRING GREENS 4.20

GREEN SALAD 7.50

### DESSERTS

LIME SOUFFLÉ, MASCARPONE ICE CREAM 9  
70% VALHRONA, CHOCOLATE & PASSION FRUIT 10

LEMON MERINGUE, THAI BASIL SYRUP & LEMON CURD 9  
PEAR & LIME PANNACOTTA  
YOGHURT SORBET 8

CRÈME CARAMEL 7

GARIGUETTES STRAWBERRIES, BUTTERMILK & HONEY COMB 8

CARAMELISED BANANA, SALTED CARAMEL, PEANUT & COFFEE SYRUP 8

SELECTION OF SORBETS 7.50

BRITISH & IRISH ARTISAN CHEESES 15

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