

Five Course Tasting Menu

BEACONSFIELD | CRAZY BEAR

60 per person

CLASSIC

BLACK TRUFFLE & MUSHROOM ARANCINI

BEEF TARTARE

with cornichon, capers, tarragon, pickled shallots & a egg yolk

TROFIE PASTA

with chives, onion & bone marrow, sherry & 36-month parmesan

JIMMI BUTLER GILT PORK FILLET WELLINGTON

with braised shallots, aligot & a red wine reduction

LEMON SPONGE

with lemon curd, muscat grape & Thai basil sorbet

VEGETARIAN

BLACK TRUFFLE & MUSHROOM ARANCINI

BEETROOT TARTARE

with cornichon, capers, tarragon, pickled shallots & a egg yolk

TROFIE PASTA

with chives, onion & bone marrow, sherry & 36-month parmesan

BAKED PUMPKIN

with butternut squash puree, pumpkin seeds, rainbow chard & goat's curd

LEMON SPONGE

with lemon curd, muscat grape & thai basil sorbet

IMPORTANT MENU INFORMATION

V vegetarian | PB plant based | GF adaptable for gluten-free | WB well-being

Some dishes contain ingredients that are not specified in the description, guests with allergies should be aware of this risk. Please speak to your server if you wish to know more about our ingredients or if you wish to discuss allergens. Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes. Please note that although thorough precautions have been made, game birds may still contain lead shot, and fish may contain bones. Prices include VAT | exclude a discretionary 13.5% service charge added to your final bill