



MENU

Includes homemade bread, amuse bouche, petit-fours

Starters

Miso & mango glazed aubergine, smoked aubergine relish, peanut crumble
A cloud of curds, coriander relish, pickled onion, charcoal oil, chickpea confetti
Salad of beetroot, ricotta, pine nuts & mustard with rose, bergamot & magnolia
Ceviche of sea bream, passion fruit, avocado, kohlrabi, chilli & crunchy corn
Baked salmon with Bengali mustard, yoghurt rice, curry leaf, coconut chutney
Baked foie gras custard, spiced apple jelly, toasted sourdough
Slow cooked pork belly with cinnamon & pepper, bacon jam, pickled carrot
Steak tartare, tamarind, crispy onions and coriander

Mains

Spiced hake, three bean stew, turmeric yoghurt, crispy vermicelli
Fennel & sesame monkfish, watercress, coconut, flaked rice, squid ink cracker
Smoked rump of lamb, parsnip, hazelnuts, frankincense, lamb cigar, saffron sauce
Pan-fried sirloin, cumin mash, carrot-patchouli puree, cashews,
green beans & salsa criolla
Poached & roast breast of guinea fowl, pumpkin & barley stew, chestnut,
spring onion & sage
Roast loin of goat, harissa gnocchi, pickled pumpkin, olives, feta & sage

Dessert

Warm triple ginger cake, roast pineapple, chilli, coriander ice cream
Mayan-spiced chocolate & brownie mousse, lavender ice cream
Lemon & cardamom tart, Japanese red bean, banana ice cream, macadamia
Jaggery crème brulee, salted caramel popcorn, blackberries
Caramelised apples, wild honey & sumac cheesecake, mulled cider sorbet

All our food is produced in a kitchen that handles **Nuts (including Peanuts), Wheat, Dairy, Eggs, Soya, Mustard, Celery, Fish & Molluscs**, and our dishes may contain one or more of these ingredients. If you have an allergy, please let us know in advance.

e: info@thathungrychef.com : 0207 503 9058

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WINE & DRINKS

If you'd like to have wine pairings with your chosen menu, we work with a great team of sommeliers, mixologists and wine suppliers who can find you the best wines to go with your meal. They can also be there on the night to talk you through and serve the wines or shake up your cocktails. Please let us know if this is something you would like us to look into.

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