



TEN TRINITY SQUARE
PRIVATE CLUB

À LA CARTE MENU
Sample Menu

STARTER

Blue Fin Tuna

Akami and otoro, spring salad, tobiko roe, onion ponzu

Sgombro

Torched, puntarelle, balsamic vinegar, anchovies, wild garlic

Mazzara Del Vallo Red Prawn

Smoked artichoke, burrata, raspberry pickle Gorizia radicchio

Cuttlefish Tagliatelle

Scapecee zucchini sauce, lardo, Amalfi lemon ponzu

PASTA

Tagliolini

Nori seaweed butter, Scottish langoustine, bisque and shiso

Tortello

Ox cheek, bbq carrot, ginger, celeriac, cacio and pepe

Cappelletti

Roasted san marzano, burrata, cime di rapa

MAIN COURSE

Lamb Rack

Japanese aubergine with miso emulsion, lamb jus

Red Mullet

Tempura, shiso, caciucco sauce, Mediterranean roasted bell pepper

Stone Bass

Dashi beurre-blanc, Italian white asparagus

Wagyu A3

Citrus comsomme, bbq spring salad, onion chutney, cedrat lemon

Should you have any dietary requirements or intolerances, please inform your server upon placing your order.
15% discretionary service charge will be added to your final bill.

(V) – Vegan



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VEGETARIAN & VEGAN MENU

Smoked Potato Salad (V)

Smashed British baby potatoes, nori seaweed, coriander emulsion, puntarelle and rocket

Italian White Asparagus

Cacio and pepe (Vegan option available)

Caponata

Poached aubergine with kombu, Genovese pesto, fried capers, pickled Tropea onion, red bell pepper sauce, miso emulsion (Vegan option available)

Maitake Mushrooms

Teriyaki, shallots, potato foam, and white balsamic vinegar

Cappelletti

Roasted san marzano, burrata, cime di rapa

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