



TEN TRINITY SQUARE
PRIVATE CLUB

À LA CARTE MENU
Sample Menu

STARTER

Spanish Blue Fin Tuna

Tataki, yuzu, pickled artichoke and wasabi emulsion

Orkney Scallop

Cauliflower, brown butter, Japanese buckwheat, Bergamot, Ossetra impérial caviar

Cuttlefish Tagliatelle

Carbonara sauce, cime di rapa, cubeb pepper

Foie Gras

Poached then caramelised, Sardinian fregola, fig leaves, dashi

Beef Carpaccio

Almond and Amalfi lemon sauce, sun-dried tomatoes, black truffle, Vietnamese coriander

Tagliolini

Cep mushroom ragu, autumn British truffle

MAIN COURSE

Cornish Turbot

Cooked with brown butter, coconut sauce, coriander and teriyaki oyster mushrooms

Wild Seabass

Slow cooked, Castelfranco radicchio, mortadella and nori seaweed

Iberico Pork Belly

Lime kaffir, padron pepper, blue cheese and black figs chutney

30 Days Aged Beef Fillet

Cooked confit, caramelised endive, pickled radish

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

Seasonal Tomato Salad

Amalfi coast selection of seasonal tomatoes, Japanese style dressing, burrata, garlic croutons

Green Asparagus

Grilled with lime zest and cacio e pepe sauce

Maytake Mushrooms

Teriyaki, shallots and potatoe foam, balsamic vinegar and sesame.

Red Endive

Caramelised, pickled kolhrabi, red shiso and sobacha

Tagliolini

Cep mushroom ragu, autumn British truffl

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