

THE HARI

L O N D O N
R E I G R A V I A

Private Dining Menu

3-courses | £75.00 per person

Starter

choice of:

CARPACCIO DI MANZO

Pepper seared beef carpaccio, roast cauliflower purée, cauliflower, rocket cress, 36-month-aged Parmesan & an apple cider dressing

BURRATA (V)

Apulian Burrata, roast pumpkin with rosemary, figs & basil oil

CEVICHE DI BRANZINO

Sea bream ceviche, basil and tomato water, blackberry, spring onion & red chilli

Main

choice of:

RISOTTO PORCINI (V)

Creamy wild mushroom and porcini risotto

IPPOGLOSSO

Pan-fried halibut, romesco sauce, mint artichoke, wilted cavolo nero & dill oil

TAGLIATA DI MANZO (£15 SUPPLEMENT)

Scottish Sirloin steak, wild rocket & aged balsamic

Dessert

choice of:

TIRAMISU (V)

Espresso, ladyfinger biscuits & mascarpone cream

BLUEBERRY CHEESECAKE (Vg, GF)

Vegan blueberry & cashew cheesecake with coconut sauce