

THE HARI

L O N D O N
BELGRAVIA

Private Dining Menu

4-courses | £90.00 per person

Starter

choice of:

CARPACCIO DI MANZO

Pepper seared beef carpaccio, rocket, mustard dressing & aged Parmesan

BURRATA (V)

Andria burrata, heritage tomato & basil

TONNO AFFUMICATO

Smoked tuna carpaccio, pickled courgettes & whipped ricotta

Pasta

choice of:

GNOCCHI AL GORGONZOLA E CAVOLO NERO (V)

Potato gnocchi, cavolo nero, chestnuts & gorgonzola fondue

PAPPARDELLE AL RAGU DI CINGHIALE

Pappardelle, wild boar ragù & 36-month aged Parmesan

TONNARELLI VONGOLE

Fresh spaghetti, palourd clams, chilli, garlic & Sardinian Bottarga

Main

choice of:

BRANZINO E ZUCCHINI

Pan-roast seabass fillet, courgette cream, clams & samphire

CONIGLIO ALL'ISCHITANA

Stewed rabbit leg in tomato and herb sauce, roast saddle ballotine & soft polenta

PETTO D'ANATRA

Duck breast, honey glazed plum, pumpkin purée & lavender jus

MELANZANA RIPIENA (Vg)

Baked aubergine, olives, pine nuts, raisins, spicy crumb & tomato fondue

Dessert

choice of:

TIRAMISU (V)

Espresso, ladyfinger biscuits & mascarpone cream

NOCCIOLATO (V)

Chocolate & hazelnut sphere, frangipane, Gianduja sauce

TORTA AL FORMAGGIO E MIRTILLI (Vg)

Vegan cheesecake, blueberries, cashew & peanut butter sauce