

THE HARI

L O N D O N
BELGRAVIA

Private Dining Menu

3-courses | £75.00 per person

Starter

choice of:

CARPACCIO DI MANZO

Pepper seared beef carpaccio, pickled wild mushrooms, ricotta & 24 months Parmesan

BURRATA (V)

Andria burrata, grilled chickory, figs & aged balsamic

TAGLIATELLA DI SEPPIA

Thinly sliced cuttlefish, Dorset crab & Amalfi lemon salad

Main

choice of:

BRANZINO E ZUCCHINE

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

RISOTTO AL TARTUFO

Vialone nano risotto & 24 months aged Parmesan, black autumn truffle

TORTINO DI ZUCCA (Vg)

Pumpkin and rainbow chard timbale, pumpkin seeds & hazelnut pesto

PETTO D'ANATRA

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

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