

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, 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

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 AL GRANCHIO E PEPERONCINO

Fresh spaghetti, chili, garlic & Dorset crab

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

TORTINO DI ZUCCA (Vg)

Pumpkin and rainbow chard timbale, pumpkin seeds & hazelnut pesto

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