

Sugarella
French and European fine dining
Regent's Park, London
Friday 20th September 2019

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STARTER

Smoked duck breast, cured egg yolk, pickled cucumber
Chicken liver parfait, brioche rolls, rhubarb and ginger compote *(+£5 pp)*
Brawn, soft quails egg, golden beetroot, beetroot and chocolate chutney, potato crisps
Grilled squid, roasted pepper purée, chorizo crumb, charred apples
Roasted heritage carrot, carrot hummus, fennel cracker, raisin purée, London feta, dill
Soused mackerel, roasted autumn squash, lime, coconut and ginger veloute
Lobster, salted cucumber, seaweed jelly, mango, elderberry vinegar *(+£15 pp)*
Rotisserie celeriac, smoked garlic purée, buttermilk, raspberry vinegar syrup, micro fennel
Roquefort and caramelised onion gougere, ratatouille, parsley
Braised artichoke, saffron and tomato veloute
Goat cheese parfait, golden beetroot, parmesan crisps, fennel pollen

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MAIN

Fillet of venison, parsnip purée, raspberry gel, wild mushrooms, parsnip crisps *(+£15 pp)*
Roasted duck breast, Pommes Anna, artichoke purée, raspberry and rose gel, citrus jus
Lamb loin, heritage carrots, charred onion, kale, watercress soufflé *(+£10 pp)*
Guinea fowl tagine, cauliflower couscous, confit lemon butter, harissa sauce
Pan fried halibut, braised chicory, Pommes purée, seaweed crumble *(+£10 pp)*
Roast turbot, hazelnuts, tropea onions, minted new potatoes *(+£15 pp)*
Cornish mullet, braised fennel and orange, persillade, liquorice crumble
Sage and Bath cheese gnocchi, tropea onions, smoked chanterelles, lemon beurre blanc
Pumpkin and watercress pithivier, whipped goat curd, confit kohlrabi, sauce vierge

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DESSERT

Burnt milk panna cotta, macerated blackberries, malt biscuit

Chocolate marquis, chocolate crumble, blackberry sorbet, blackberry syrup

Tart au citron, creme fraiche, lemon sherbert

Jasmine tea and rhubarb bavarois, rhubarb anise syrup, puffed rice, black sesame

Caramelised pear clafoutis, clotted cream

Tahini cheesecake, sesame brittle, Scottish honey granita

Matcha sponge, saffron marshmallow, roasted white chocolate, fig purée

Banana mille feuille, brown bread ice cream, toffee popcorn

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*Some ingredients are subject to market availability and we may substitute according to the seasons