



S O U T H

THE OTHER
HOUSE

K E N S I N G T O N



PRIVATE DINING MENU

TO START

Chicken liver pâté, brioche, caramelised onion chutney
Ham hock, pickled carrot & mustard terrine, apple, ale & chilli chutney
Smoked salmon, dill cream, capers, crispy shallots
Crayfish cocktail, slow roasted cherry tomato, dill cucumber, lemon
Burrata, heirloom tomato, basil, focaccia (v)
Watermelon, feta, olive, fennel, mint & lime dressing (v)
Broccoli soup, toasted almonds, black pepper cream (ve)

TO FOLLOW

Grilled sirloin steak, sweet potato, roasted tomato, thyme jus
(£10 supplement)
Cornfed chicken supreme, wilted spinach, roasted potato cake, red wine jus
Pan fried Scottish salmon, cabbage & carrot slaw, basil pesto,
roasted hazelnut butter
Seared sea bass, potato rosti, grilled aubergine, chive cream, cress
Pea, broad bean, courgette & rocket risotto,
smoked applewood cheese (ve)
Sweet potato, goat's cheese & spinach pie, rustic tomato sauce,
creamy mashed potato (v)

TO FINISH

Mixed berry Eton mess (v)
Apple frangipane tart, salted caramel ice cream (v)
Chocolate brownie, vanilla ice cream, caramel sauce (v)
Fresh seasonal fruits, blood orange sorbet, lime syrup (ve)

Tea, coffee & petit fours

2 courses for £39
3 courses for £45

Seasonal menu subject to change

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