



# Haberdashers'

18 West Smithfield

Catered by *Seasoned.*

**Seated Dinner – Spring & Summer**

Ve = vegan, V = vegetarian,

# SEATED DINNER

Spring & Summer

## STARTERS

Chicken & apricot terrine, coronation yoghurt, candied almonds, grilled baby gem  
(Nuts, Dairy, Egg, Sulphites, Mustard)

Roasted quail breast, potato & parma ham terrine, beetroot ketchup, quail lollipop  
(Dairy, Gluten, Egg, Sulphites)

Torched mackerel, tartare, dill yoghurt, compressed cucumber, nasturtium  
(Fish, Dairy)

Chalk steam trout, wrapped in fine herbs, horseradish buttermilk dressing, heritage radish, torched asparagus & crispy skin Saint Agur & red onion marmalade gougères  
(Fish, Dairy, Sulphites)

Beetroot cured Lambton & Jackson salmon, golden beetroot puree, rye Crostini, watercress, lemon crème fraîche  
(Fish, Gluten, Dairy, Sulphites)



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Spring & Summer



## STARTERS

Dressed Cornish crab, lemon jelly, pickled radish & purslane  
(Crustacean, Sulphites)

Seared tuna, samphire, chilli, ginger, soya & kalamansi dressing,  
puffed rice, avocado puree  
(Fish, Sesame, Soya, Sulphites)

Isle of Wight heirloom tomato caprese salad, buffalo mozzarella,  
capers, pickled red onion, basil oil V  
(Sulphites, Dairy)

Pea pannacotta, broad bean & truffle pesto, hazelnuts,  
sourdough crostini V  
(Dairy, Nuts, Gluten)

Burrata, soused rhubarb, trevise, lovage pesto & sourdough  
croutons V  
(Dairy, Gluten, Sulphites)

Asparagus, crisp quails' egg, truffle mayonnaise & pecorino V  
(Dairy, Egg, Gluten, Mustard, Sulphites)



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## MAINS

Honey-glazed duck breast, duck fat potato rosti, torched hispi cabbage, caramelised orange, five-spice jus  
(Celery, Sulphites)

Roast breast of chicken, wild mushroom & confit leg pithivier, baby carrots, tarragon jus  
(Gluten, Dairy, Egg, Sulphites)

Cumin scented cannon of lamb, lamb shoulder samosa, spiced carrot puree, chargrilled baby courgettes & madeira jus  
(Gluten, Sulphites, Celery)

Slow-cooked rump of Romney Marsh lamb, sundried tomato gnocchi, green beans, red pepper puree & black olive jus  
(Sulphites, Gluten, Celery)

Roasted breast of guinea fowl, croquette of the leg, crushed parsnip, cavolo nero, hazelnut jus  
(Egg, Dairy, Gluten, Celery, Sulphites)



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Seared chalk steam trout, burnt leek, monk's beard, crushed Jersey royals, Isle of Wight tomato & brown shrimp vierge  
(Fish, Crustacean, Dairy, Sulphites)

Roasted fillet of seabass, Thai scented fregola, kaffir lime sauce, charred tender stem, crispy prawn wonton  
(Sesame, Soya, Fish, Crustacean, Sulphites, Gluten)

Pave of Scottish halibut, mussel, borlotti bean & vegetable fricassee  
(Fish, Mollusc, Dairy)

Panfried potato gnocchi, wild garlic, peas, broad beans & feta cheese **V**  
(Gluten, Dairy, Egg)

Wild mushroom pie, pink fur potatoes, mushroom puree, sauteed kale, tarragon cream sauce **V**  
(Gluten, Dairy, Egg, Mustard)

Pea & ricotta stuffed courgette flower, summer vegetable & borlotti bean pistou **V**  
(Egg, Dairy)

Gochujang roasted celeriac steak, bok choy, crispy noodles, sesame & ginger dressing **Ve**  
(Sesame, Soya, Sulphites)



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## MAINS

Slow-cooked fillet of beef, bone marrow, pomme anna,  
watercress puree & red wine jus  
(Dairy, Sulphites, Celery)

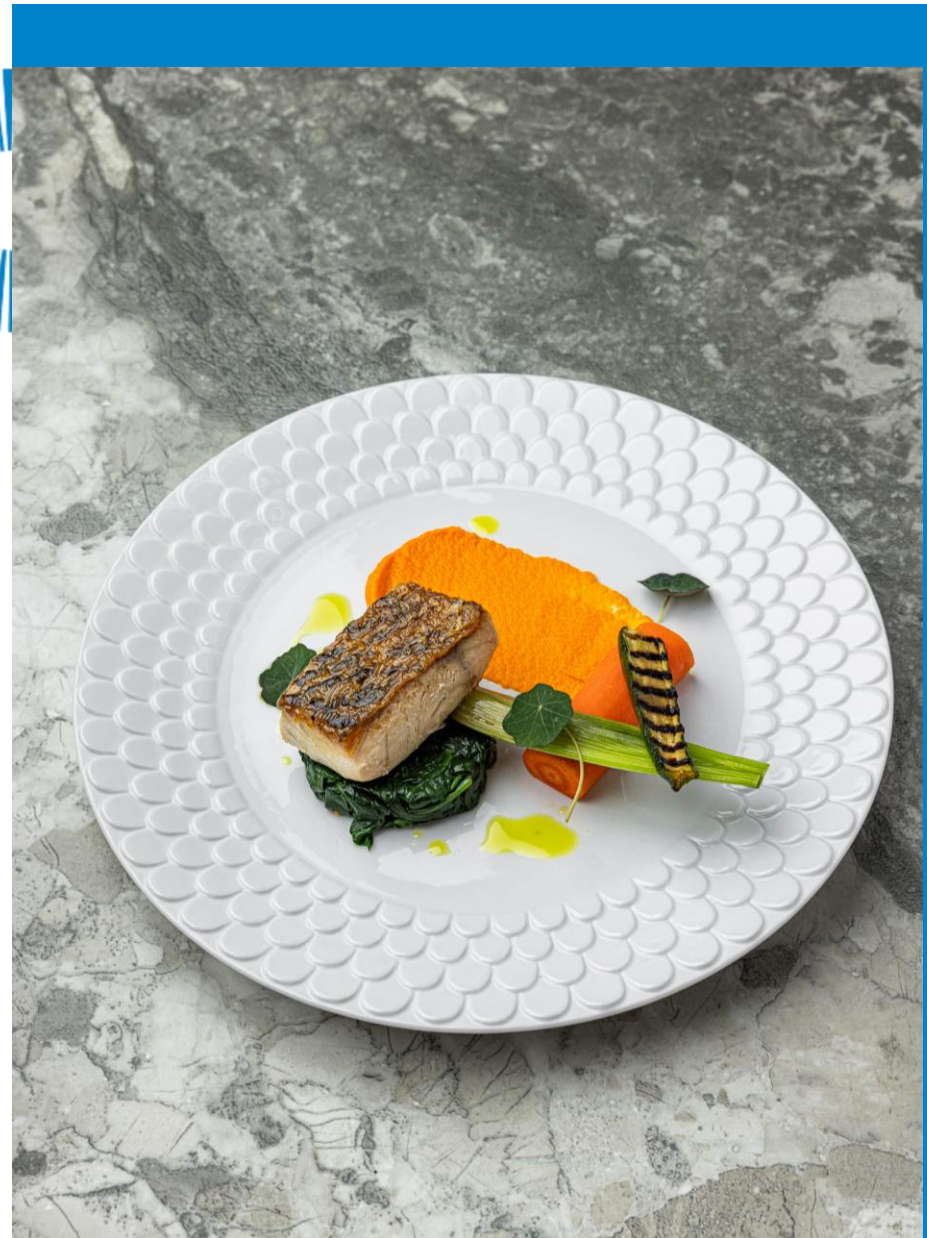
**Supplement of £10.00 + vat per person**

Fillet of Hereford beef, oxtail ragout, pink fur potatoes, sand  
carrots, asparagus & madeira jus  
(Dairy, Sulphites, Celery)

**Supplement of £15.00 + vat per person**

Herb-crusted rack of lamb, girolle, garden peas, broad bean  
fricassee, Jersey royals  
(Dairy, Sulphites, Celery)

**Supplement of £15.00 + vat per person**



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## DESSERTS

Chilled chocolate fondant, passion fruit insert, praline feuillitine, white chocolate soil  
(Egg, Dairy, Nuts, Gluten)

Vanilla pannacotta, strawberry & basil soup, cinnamon puff pastry swirl  
(Egg, Dairy, Gluten)

Rich chocolate delice, saffron & citrus glaze, cardamon tuille  
(Egg, Dairy, Gluten)

Peach melba pavlova, raspberry ripple ice cream, candied almonds  
(Egg, Dairy, Gluten)

Clotted cream & raspberry parfait, macerated raspberries, lavender shortbread  
(Egg, Dairy, Gluten)

Passion fruit tart, mango sorbet, chilli-infused pineapple salad, coconut crumb  
(Egg, Dairy, Gluten)

White chocolate cremeux, ginger sponge, rhubarb compote  
(Egg, Dairy, Gluten)

Pink lady apple tart fine, clotted cream ice cream, prune & Armagnac puree  
(Dairy, Sulphites, Gluten)





## Contact us.

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