

THE CHANCERY

WINTER 2012

TASTING MENU

THE CHANCERY
No.9 CURSITOR STREET, LONDON, EC4A 1LL
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THECHANCERY.CO.UK

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Roast Butternut Squash Soup,
foie gras, pain d'espice
Gruner Veltliner 2010 Birgit
Eichinger Kamptal Austria

Risotto Nero,
"squid chorizo" citrus foam
Nomade Torrontes 2010
Cafayette Argentina

Braised Pork Belly and Seared Scallop,
cauliflower purée and coriander
E-Falorca Touriga Nacional/Aragones 2007
Dao Portugal

Roast Cornish Brill,
mussel broth, saffron potato parsley caviar
Coteaux du Layon St Aubin, Domaine des Barres
France, 2009

Herb Infused Black Leg Chicken,
deconstructed ratatouille, thyme roasted potatoes
Corralillo Syrah 2009
DO San Antonio Chile

Chocolate Cornet,
white chocolate mousse, salt caramel, chocolate and walnut brownie
Chateau Pezilla Muscat de Rivesaltes 2009
Languedoc France

Six Courses for 45.00

With flight of wines to match for 65.00

Executive Chef
Stephen Englefield

PLEASE NOTE, THIS IS A SAMPLE
TASTING MENU. DISHES MAY BE
SUBJECT TO CHANGE.