

BVLGARI

HOTEL LONDON

Dinner Menu

First Course

Burrata di Andria <i>maple syrup, confit cherry tomatoes, salsa verde (Vegetarian, Gluten Free)</i>	27
Bulgari seafood cocktail <i>native lobster, langoustine, Dorset white crab, Mary Rose sauce, baby gem lettuce, grapefruit, avocado (Dairy Free, Gluten Free)</i>	45
Organic Brittany seaweed salad <i>Dulse seaweed, sea lettuce, sea beans, wakame, roasted sesame Goma dressing, soused cucumber, lemon (Vegetarian, Vegan, Dairy Free)</i>	30
Add:	
Grilled calamari	12
Grilled salmon	10
Grilled baby chicken breast	12
Grilled scallops St. Jacques <i>English green asparagus, organic crumbled egg, crispy guanciale (Dairy Free, Gluten Free)</i>	33
Beetroot cured salmon <i>dill, honey and mustard dressing, Dorset sour cream (Dairy, Free, Gluten Free)</i>	35
Traditional hand cut Aberdeen Angus beef tartare <i>Salina capers, parsley, lemon, egg yolk, melba toast (Dairy Free)</i>	32
Scottish salmon and raspberry carpaccio <i>baby spinach salad, toasted almonds, raspberry vinegar dressing (Dairy Free, Gluten Free, Contains Nuts)</i>	29
D.O.P buffalo mozzarella timbale <i>roasted aubergine, heirloom tomato, basil, aged Parmigiano cream (Vegetarian, Gluten Free)</i>	28
Heritage multicolour beetroot tartare with Andalusian gazpacho <i>crispy and spicy sourdough croutons (Vegetarian, Vegan, Dairy Free)</i>	28
Bulgari superfood salad <i>cucumber, alfa alfa sprouts, organic mung beans, pomegranate, calamansi dressing (Vegetarian, Vegan, Dairy Free, Gluten Free)</i>	25

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.
Please ask your event manager for information on food allergens or any special dietary requirements.

BVLGARI

HOTEL LONDON

Spring mixed leaf salad <i>Datterino sweet tomatoes, white and green asparagus shavings, tomato, agave lime dressing with organic Bulgari olive oil (Vegetarian, Vegan, Dairy Free, Gluten Free)</i>	26
Organic red quinoa salad <i>radish, kale, citrus segments, hazelnuts, lime dressing (Vegetarian, Vegan, Dairy Free, Gluten Free, Contains Nuts)</i>	25
Potted brown shrimps in paprika and organic butter <i>toasted soda bread, Cantabrian anchovies</i>	32
Stir fried baby bok choy and tenderstem broccoli <i>chilli hon tamari soy sauce, crispy roasted rice, spring onions (Vegetarian, Vegan, Dairy Free, Gluten Free)</i>	26
White asparagus tart <i>Gruyere, Taggiasca olives</i>	29
Lake District peppered fillet of beef carpaccio <i>pickled Shimeji mushrooms, sweet and sour oriental dressing (Dairy Free, Gluten Free)</i>	30
Crunchy parmesan and Red Kampot pepper basket <i>wild rocket salad, aged Parmesan, balsamic spheres (Vegetarian, Gluten Free)</i>	26
Orange and lemongrass Scottish scallop carpaccio <i>Thai vegetable and ginger salad (Gluten Free)</i>	30
Intermediate Course and Soup	
Smoked Roman gnocchi <i>gratinated white asparagus and pecorino cheese (Vegetarian)</i>	20
Seared Scottish salmon in Red Shiso delight <i>soya and wasabi crumble, Dulce seaweed (Dairy Free, Gluten Free)</i>	20
Datterino tomato and basil soup <i>sourdough croutons (Vegetarian, Vegan, Dairy Free)</i>	15
Yellowtail sashimi <i>red vinegar, shallots (Dairy Free, Gluten Free)</i>	22
Pio Tosini Parma ham, 24-month aged <i>Charentais melon (Dairy Free, Gluten Free)</i>	24

BVLGARI

HOTEL LONDON

Main Course

Grilled turbot fillet <i>spinach, new potatoes, red onion marmalade, blood orange sauce (Dairy Free, Gluten Free)</i>	48
Oven-baked Brill fillet with a Mediterranean herb hazelnut crust <i>creamed Swiss chard, Arrabiata sauce (Contains Nuts)</i>	38
Spicy tomato gratinated Cornish mackerel fillet <i>sweet & sour vegetable broth, Duchesse potatoes (Dairy Free, Gluten Free)</i>	32
Monkfish Osso Bucco <i>saffron potatoes, tomato soffrito sauce (Gluten Free)</i>	42
Steamed lemon sole noisette <i>spinach, black garlic, ginger, champagne rose and tarragon sauce (Gluten Free)</i>	35
Citrus wild sea bass <i>Jersey new potatoes, parsley, Chardonnay and lemon sauce (Gluten Free)</i>	47
Pan-fried Ora King salmon <i>spicy guacamole, English asparagus, tomato consommé (Gluten Free)</i>	45
Peppered duck breast tagliata <i>Jersey potatoes, ratatouille (Gluten Free)</i>	39
Slow cooked harissa Spring baby chicken <i>creamy mash potatoes, morel mushrooms, rosemary jus (Gluten Free)</i>	39
Roasted free-range stuffed chicken breast <i>walnuts, pear and Parmesan cream (Gluten Free, May Contain Nuts)</i>	32
Pan-fried guinea fowl supreme with lemon sauce <i>Ratte potatoes, tenderstem broccoli</i>	40
Thai style free-range chicken green curry <i>fragrant rice, spicy coriander and ginger salad (Dairy Free)</i>	42
Roasted rack of Herdwick lamb <i>saffron couscous, Provençal vegetables, thyme infused sauce</i>	48
Lamb rump roast <i>vegetable ratatouille, mash potato with olive oil (Gluten Free)</i>	45

BVLGARI

HOTEL LONDON

Roasted Lake District Farmers' beef fillet <i>Dauphinoise potatoes, wild mushroom pithivier</i>	50
Surrey Farm sirloin steak <i>triple cooked fries, pink peppercorn sauce (Gluten Free)</i>	45
Slow cooked, soft beef ribs, served off the bone <i>barley and vegetable risotto</i>	39
Oven-baked rack of Black Iberian Bellota pork <i>Annurca apple</i>	42
Plant-based beef flank <i>grilled mixed vegetables, baba ganoush (Vegetarian, Vegan, Dairy Free, Gluten Free)</i>	40
Aubergine parmigiana <i>tomato and basil cream sauce (Vegetarian, Vegan, Dairy Free, Gluten Free)</i>	29
Roasted stuffed red pepper <i>brown basmati rice, mixed nuts, dried fruit, salsa verde (Vegetarian, Vegan, Dairy Free, Contains Nuts)</i>	29
Buffalo ricotta gnocchi Genovese style <i>Chantenay carrots, basil pesto potato, green beans (Vegetarian, Vegan, Contains Nuts)</i>	26
Carnaroli saffron risotto <i>Spring vegetables Primavera style (Vegetarian, Vegan, Dairy Free, Gluten Free)</i>	28

Side Dishes

8 each

White and green asparagus in butter
(Vegetarian, Gluten Free)

Parmesan cauliflower gratin
(Vegetarian, Gluten Free)

Sweet potato fries
(Vegetarian, Vegan, Dairy Free, Gluten Free)

Mixed steamed green vegetables
(Vegetarian, Vegan, Dairy Free, Gluten Free)

Skinny fries
(Vegetarian, Vegan, Dairy Free, Gluten Free)

Tomato and red onion salad
(Vegetarian, Vegan, Dairy Free, Gluten Free)

Triple cooked chunky fries
(Vegetarian, Vegan, Dairy Free, Gluten Free)

Tomato, basil, avocado and mozzarella salad (Vegetarian, Gluten Free)

Courgette fries
(Vegetarian, Vegan, Dairy Free)

Garlic spinach
(Vegetarian, Gluten Free)

Summer black truffle Mac 'n' Cheese
(Vegetarian)

Tenderstem broccoli with chilli and garlic
(Vegetarian, Vegan, Dairy Free, Gluten Free)

Mixed salad with extra virgin olive oil
(Vegetarian, Vegan, Dairy Free, Gluten Free)

White gigante beans in tomato sauce
(Vegetarian, Vegan, Dairy Free, Gluten Free)

BVLGARI

HOTEL LONDON

Dessert and Cheese

25 each

Raspberry pistachio gateau

Yuzu light cream, Joconde sponge, crunchy vanilla sable (Contains Nuts)

Amalfi lemon tart

lime shortcrust pastry, citrus jam, lemon cream matcha powder

Madagascan vanilla cheesecake

salted caramel Chantilly, almond crumble, Dulcey chocolate shards (Contains Nuts)

Caribe chocolate slice

cocoa biscuit, light salted ganache, Tonka Chantilly, Amarena cherries

Bulgari Tiramisu

coffee sponge, Dulcey chocolate ganache, Mascarpone cream, chocolate sauce (Contains Nuts)

Gianduja milk chocolate delight

rich chocolate sponge, Gianduja mousse, orange gel (Contains Nuts)

Coconut plant-based panna cotta

mango and lime compote, lemon (Vegetarian, Vegan, Gluten Free,)

Selection of Artisanal Italian and International cheeses

fruit chutney, celery, Miller's biscuits, membrillo quince jelly (Contain Nuts)