MAURO COLAGRECO

RAFFLES LONDON AT THE OWO

MENUS

DISCOVERY

3 course à la carte menu

3 COURSE À LA CARTE MENU

125

STARTERS

Douglas fir
Cockles, kohlrabi, buckler sorrel

Chestnut
Veal sweetbread, smoked apple, chamomile

Carrot
Scottish lobster, Miyagawa, fermented shiso

MAINS

Rose
Cornish monkfish, sake lees and white currant

Black Truffle
Venison à la royale, Jerusalem artichoke, meadowsweet

Salsify
Hereford Irish beef, whisky and tonka

DESSERTS

Apple
Bay leaf, Maley apple cider, green Sichuan

Chocolate and Rosemary
Mauro's olive oil

Should you have dietary requirements or allergies, please speak with a member of our team when discussing the menu.
A 15% discretionary service charge will be added to your final bill. All prices are inclusive of VAT.

DISCOVERY

DESSERTS · CONTINUED

Pear
Hazelnut, hay and white truffle

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FOREST MENU

5 COURSE MENU	7 COURSE MENU*
175	205

FOREST MENU

Lobster Mushroom
Juniper, coriander, yuzu chawanmushi

Douglas fir
Cockles, kohlrabi, buckler sorrel

Chestnut*
Veal sweetbread, smoked apple, chamomile

Rose
Cornish monkfish, sake lees, white currant

Black Truffle
Venison à la royale, Jerusalem artichoke, meadowsweet

Apple*
Bay leaf, Maley apple cider, green Sichuan

Pear
Hazelnut, hay and white truffle

Cheese 30
Explore a selection of cheese from our trolley, served with seasonal condiments and crackers

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LUNCH MENU

2 COURSE MENU	3 COURSE MENU
50	65

STARTERS

Douglas Fir
Mussels, kohlrabi, buckler sorrel

Local Red Oak Lettuce and Vermouth
Smoked haddock, sesame

OPTIONAL EXTRA COURSE

Rose
Scottish lobster, sake lees, white currant
— Supplement £40

MAINS

Salsify
Fosse Meadows chicken, whisky and tonka

Carrot
Scottish cod, Miyagawa, fermented shiso

DESSERTS

Apple
Bay leaf, Maley apple cider, green Sichuan

Chocolate and Rosemary
Mauro's olive oil

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LUNCH MENU

DESSERTS · CONTINUED

Cheese Selection 18

A selection of four British cheeses, served with seasonal condiments and crackers

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