



TASTING MENU - £47.50

Eaton Square's menu has been specifically created to offer a selection of French & Modern European cuisines.

We've created a mixture of French & Modern European dishes with a few extras, as well as a selection of innovative plates that will enable you and your guests to enjoy a wonderful dining experience at Eaton Square.

AMUSE BOUCHE

BLACK TRUFFLE BURRATA CHEESE

heritage tomato • 36° balsamic caviar • basil sorbet

PAN SEARED SCOTTISH SCALLOPS

coconut & cauliflower porridge • seaweed crisps • dehydrated white grapes

BAKED CRISPY SKIN HALIBUT

baby root vegetable • cherry tomato compote • lobster bisque • Alfalfa cress

CONFIT WELSH LAMB SHOULDER

ratatouille • parsnip puree • onion pearls • lamb jus

APPLE TARTE TATIN

lavender & white chocolate ice cream • rose petal meringue

I hope you enjoy your meal

Chef Adam Shamas

Our seasonal produce is purchased fresh from London's markets on a daily basis.

Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to the total bill