

MENU

THE
LONDON
CABARET
CLUB

BOOK

LONDON NEVER DIES

BOOK NOW

OUR DINING EXPERIENCES

OUR MENU

GOLD MENU

ROYAL DIAMOND &
DIAMOND MENU

House-Cured Venison Carven
with Pickled Beetroot,
Horseradish,
Crème Fraîche & Rye Crisp
(Contains FISH, GLUTEN,
DAIRY, MUSTARD & EGG)
OR
Twice-Baked Cheddar & Chive
Soufflé. Warm Cheese Velouté,
Caramelised Shallots with

MAIN

Free-Range Chicken Supreme
with Parsnip Purée, Fondant
Potato, Savoy Cabbage & Red
Wine Jus.
(Contains DAIRY)
OR
Roasted Cauliflower Steak
with Spiced Carrot Purée,
Crispy Kale

DESSERTS

Spiced Pear & Treacle Tart
with Clotted Cream &
Ginger Caramel.
(Contains GLUTEN, DAIRY &
EGG)
OR
Dark Chocolate Mousse with
Orange Gel &
Cocoa Nib Crunch.
(Contains SOYA & DAIRY)

STARTER

Cured Chalk Stream Trout
with Horseradish Crème,
Beetroot, Dill & Rye Toast.
(Contains GLUTEN, DAIRY,
FISH)
OR
Venison Carpaccio with
Gremolata, Parmesan &
Truffle.
(Contains DAIRY)

MAIN

28-Day Aged Beef Fillet with
Shallot Tarte Tatin, Smoked
Parship Purée &
Bone Marrow Jus.
OR
Pan-Roasted Halibut with
Celeriac Fondant, Winter
Greens & Brown Shrimp
Butter.
(Contains DAIRY, CELERY,
FISH & CRUSTACEANS)
OR
Braised Red Cabbage &

DESSERTS

Sticky Toffee Pudding with
Salted Caramel & Vanilla Bean
Custard.
(Contains GLUTEN, EGG &
DAIRY)
OR
Dark Chocolate Delice with
Pear Compote, Burnt Honey
Ganache &