



# CORNUCOPIA

by Clare Smyth

# CORENUCOPIA

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## Snacks

Cocktail oysters  
shallots and gin  
pickle £5.50 each

Wild  
venison salami  
black pepper £6

Core  
fried chicken  
caviar £9.50 each

Grilled olives  
eel and Timut  
pepper £6.25 each

Malted  
sourdough  
butter £5.50

## Starters

Smoked salmon pate  
white wine, dill jelly  
and buttered  
crumpets £24

Seafood vol-au-vent  
scallops, prawns,  
mussels, Champagne  
velouté £28

Chargrilled Cornish Squid  
cucumber, fennel, basil  
and sea buckthorn  
vinaigrette £28

Chicken liver parfait  
Madeira and black  
pepper jelly, duck and  
green bean salad £26

Lobster bisque  
thermidor and aged  
cheddar toast £21

Isle of Harris scallop  
citrus butter sauce  
and fennel salad £29.50

Guinea fowl consommé  
spring vegetables, spelt  
and wild garlic £18

Leek vinaigrette  
smoked egg yolk and  
shallots £22

## Main courses

"Fish and chips"  
Dover sole with lobster  
mousse, mushy peas and  
triple cooked chips £54

Chicken Kiev cordon bleu  
aged cheddar, Serrano ham  
and black truffle sauce £34.50

"Toad in the hole"  
Cumberland sausage, black  
pudding, smoked bacon and  
charcuterie sauce £34

Grilled Scottish trout  
fourteen-day aged,  
Morecambe Bay shrimps,  
squid and lemon £36.50

Cornish cod  
brown butter, capers,  
lemon and parsley £45

Mushroom pie  
ceps and Portobello mushrooms,  
parmesan, spinach and  
smoked egg yolk £29.50

## From the grill

Barnsley chop  
salt marsh lamb and mint sauce  
£36

Cote de boeuf  
(for two)  
Lake District black Angus £120

Rib eye  
Lake District black Angus  
£48

Pork chop  
Dingley Dell Farm, Suffolk,  
aged for sixty days £29

Add to any grill dish  
Half a lobster tail  
£28.50

Bavette  
Highland Wagyu, Perthshire  
£58

## Side Dishes

Endive salad  
Stilton, pear and  
walnuts £9.75

Brassicas  
horseradish lemon  
and parmesan £8.50

Glazed carrots  
with orange and  
star anise £7

Crushed swede  
brown butter  
and nutmeg £7

Butterhead and  
castelfranco salad £8

Minted mushy  
peas £7

Honey roast  
parsnips £7

Buttered hispi  
cabbage £8.75

Please inform your waiter if you have any allergies. A 12.5% discretionary service charge will be added to the bill.

# POTATOES

## Triple cooked chips

regular £8.75 | beef fat £9.75

## Anna

smoked crème fraiche and chives £12

## Boulangère

Lyonnaise onions and thyme £8.50

## Steamed potatoes

soft herbs and butter £7.70

## Dauphinoise

garlic and nutmeg £9.50

## Croquettes

Davidstow Cheddar and chives £8

## Hasselback

beef fat and black pepper £8.50

## Dauphine

smoked bacon and thyme £8.75

## Fondant

butter and savory £8.25

## Mashed potatoes £7.95

rich gravy £2 supplement | caviar £20 supplement

black truffle £20 supplement

# PUDDINGS

## Sherry trifle

Bristol cream and red fruit £16

2020 Riesling Auslese Oestricher Lenchen, Peter Jakob Kuhn £34

## Irish coffee-misu

Jameson's, dark chocolate and mascarpone £18

Coffee negroni £19 or 1999 Justino Colheita Madeira £25

## Profiterole

Tahitian vanilla, chocolate and salted caramel £22

2010 Sauternes, Chateau Suduiraut, 1er Cru Classe Superiur £29

## Lemon meringue pie

toasted meringue £16

2023 Muscat de Beaume de Venise, Domaine d'Ourea £14

## Soft serve milk ice cream

London blossom honey and bee pollen £16

2010 Sauternes, Chateau Suduiraut, 1er Cru Classe Superiur £29

## Rhubarb crumble

pink peppercorn, hay infused custard and Jersey cream £16

2022 Tercolato, Maculan, Veneto £26

## Sticky toffee pudding

rum, treacle and Jersey cream £18

Pedro Ximenez, Maestro Sierra, Jerez £18

## Selection of British and French artisanal cheeses £28

20yr Taylor's Tawny Port, Douro £18

Madeleines £5.50

Fudge £4



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Make a reservation

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