



CORRIGAN'S
M A Y F A I R

Business Lunch Menu

THREE COURSES, HALF A BOTTLE OF WINE,
MINERAL WATER & CAFÉ GOURMAND

£ 6 5 PER PERSON

Lake District Game Terrine
Celeriac Remoulade

Aged Irish Beef Tartare
Crispy Shallots, Nasturtium Oil

Cornish Sea Bream Ceviche
Buttermilk, Coriander

Hand-Dived Orkney Scallops
Jerusalem Artichokes, Lemon & Capers
(£10 Supplement)



Lake District Venison
Slow Cooked Red Cabbage, Provence Fig Syrup

Roast Pheasant
Braised Leg, Trompettes, Parsnip Root

Brixham Stone Bass
Pumpkin, Chorizo, Almonds

Today's Special Dish £MP

Additional Sides £5.50 each
Cavolo Nero, Hispi Cabbage, Confit Carrots, Garden Salad,
Mashed Potatoes, Triple Cooked Chips



Poached Loire Valley Pears
Warm Spiced Madeleines, Sauternes Jelly

Warm Salted Caramel Tart
Caramel Ice Cream

65% Chocolate Fondant
12 Year Old Highland Park Whisky

Irish & British Cheese Plate
(£8 Supplement)

For food allergies & intolerances please ask if you would like more information about our ingredients.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL