



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 P E R P E R S O N

### Veloute of Wild Mushrooms

Crispy Egg, Pedro Ximénez Sherry

### Lake District Venison Tartare

Aged Parmesan, Crispy Shallots

### Cornish Mackerel Ceviche

Avocado, Chili, Horseradish

### Hand-Dived Orkney Scallops

Pork Belly, Cauliflower, Granny Smith Apple  
(£10 Supplement)



### Braised Pork Shoulder

Squash Purée, Slow Cooked Kale, Whole Almonds

### Roast Pheasant

Braised Leg, Trompettes, Parsnip Root

### Pan Fried Skate on the Bone

Pink Fir Potatoes, Sauce Gribiche

### 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 in Saffron

Warm Spiced Madeleines, Sauternes Jelly

### Warm Salted Caramel Tart

Caramel Ice Cream

### Roasted Quince

White Chocolate Sorbet

### 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