



## **One Twenty One Two London Restaurant Week Sample Menu**

### **Starters**

#### **Carpaccio of Fresh Tuna Loin**

With soy and ginger dressing

#### **Warm Salad of Italian Herb Chicken**

With shitake mushroom and sun blushed tomato

#### **Chef Soup of the Day**

Made from seasonal ingredients

### **Main Courses**

#### **Mixed Grill**

Lamb, Beef and Calves Liver with Creamed Potato and Onion Gravy

#### **Poached Halibut Fillet**

With tagliatelli and dill cream sauce

#### **Roquefort. Walnut and Leek Puff Pastry Tart**

Served on a bed of mixed exotic leaves, red pepper coulis  
and mustard crushed potatoes

### **Desserts**

#### **A Selection of Home Made Desserts**

#### **Earl Grey Crème Brule**

Candied fig scones, green fig jam, honey crème fraiche

#### **Ice creams**

Vanilla, chocolate, rum & raisin, coconut, strawberry

A Fine Selection of Farmhouse British Cheeses

(supplement £2.50)

Golden cross, Somerset brie, Celtic promise, Black stick blue

Nut Warning: Some foods on this menu may contain traces of nuts

Menu subject to change