

a la carte

starters

jerusalem artichoke soup, parsnip fritters shaved truffle, garlic chives (v)	£ 5.50
chioggia beetroot tatin, golden beetroot orange jelly, marjoram, horseradish (v)	£ 5.95
seared scallops, kohlrabi puree, braised carrot, keta butter	£ 6.50
cumbrian cured ham, conference pear, crumbed wigmore cheese	£ 5.95
terrine of braxted park wood pigeon apricot, butternut squash, grilled sourdough	£ 6.50

mains

ravioli of roseary goat's cheese, cauliflower pannacota, potato and rosemary galette, pickled broccoli (v)	£ 15.95
gressingham duck, breast, leg and liver jonagold apple, fondant potato, perry sauce	£ 17.95
pan-roast fillet of cod, baby leeks smoked roe kedgerree, curried mussel sauce, chive tempura	£ 17.95
english asparagus, duck egg béarnaise sauce, seasonal wild mushroom and shallot tatin (v)	£ 16.95
grilled sirloin of english beef triple cooked chips vine tomatoes, watercress, béarnaise	£ 16.95

desserts

muscavado panna cotta, roast quince poppy and sesame tuile, honeycomb ice-cream	£ 4.95
cardamom mango mousse, toasted coconut mango and mint tian, lychee passionfruit sauce	£ 5.50
milk chocolate and pumpkin cake butternut crisps, dark chocolate ice-cream, praline sauce	£ 4.95
fresh fruit and berries, hibiscus flower soup peach and champagne crush	£ 4.95
selection of ice-creams and sorbets	£ 4.95

sides

sides	£ 2.95
secretts farm mixed leaves, cherry tomatoes, cucumber curly kale, garlic butter	
triple cooked chips, béarnaise	
chicory, walnut and orange salad	

tasters

£3.50 each or 3 for £10.00

sautéed chorizo, chickpeas, pimento, romesco sauce
bacalao (salt cod) fritters, saffron aioli
tortilla espanol, green pepper, parsley and smoked paprika (v)
smoked cheddar, onion marmalade and chive puff pastry roll (v)
citrus crumbed scottish salmon skewers, beetroot jelly

set menu

£ 19.50 for two courses
£ 23.95 for three courses

starters

sautéed chicken livers, grilled polenta poached egg, truffle and chive emulsion, pea shoots
jerusalem artichoke soup, parsnip fritters, shaved truffle, garlic chives (v)

stuffed cornish squid, crab mousse
clam and mussel malt vinaigrette

mains

ravioli of rosemary goat's cheese, cauliflower pannacota, potato and rosemary galette, pickled broccoli (v)
roasted corn fed chicken supreme pea soup, confit leg and tarragon mash, artichoke crisps

pan fried fillet of sea bass,
baked lentils, fennel puree, baby leeks,
crisp bacon

desserts

heritage pear and almond tart white chocolate anglaise
selection of ice-creams and sorbets
celtic promise cheese oatcakes, chutney, grapes

where possible we buy british produce to support our farmers, from sustainable sources and ensure that all dishes are seasonal. If you have particular dietary intolerances or requirements, please let us know.

the RIBA restaurant is open 12:00 to 15:00 monday to friday and 17:30 to 21:30 on tuesdays
for information or reservations please call 020 7631 0467 or e-mail restaurant@inst.riba.org