



TASTING MENU

DSTRKT RESTAURANT IS PASSIONATE ABOUT LOCALLY SOURCED, SEASONAL PRODUCE. WE ENDEAVOR TO ENSURE ALL OF OUR FOOD IS ORGANIC AND LOW IN FOOD MILES. LET US TAKE YOU ON A CULINARY JOURNEY WITH OUR TEAM OF INSPIRATIONAL CHEFS THAT HAVE CREATED TODAY'S EXTENSIVE SHARED PLATE MENU.

£60.00 PER PERSON

THE WINES

WE ARE PROUD TO OFFER YOU SOME OF THE WORLD'S FINEST WINES TO COMPLIMENT YOUR TASTING. THE CAREFULLY SELECTED PAIRINGS WILL ENSURE BALANCE OF YOUR PALETTE AND COMBINE FLAVORS THAT MAY EXTEND YOUR DEGUSTATION EXPERIENCE.

*ADD 6 WINE PAIRINGS - £35.00 PER PERSON

CHARCUTERIE

SELECTIONS OF BRITISH DRY MEATS

CORNISH BRESAOLA, COPPA, SALAMI WITH FENNEL AND ANISE,
SALAMI WITH BLACK OLIVES, PORK AND BEEF SALAMI
£18 FOR 100G

LIGHT BITES

MALDON ROCK OYSTERS WITH CHAMPAGNE VINEGAR AIR

£12.00 PER 1/2 DZ

*ADD SEVRUGA CAVIAR - £20 FOR 10G

FRIED HALKIDIKI OLIVES STUFFED WITH SPICED PORK

GARLIC AIOLI

£7.00

YELLOW FIN TUNA CUBES

SOY AIR AND AVOCADO MOUSSE

£11.00

OXTAIL SLIDERS

CRISPY CHORIZO, PINK LEEKS, SPICY AIOLI

£10.00

DEVON CRAB CAKES

GARLIC YOGURT SAUCE, CHIVES

£12.00

VENISON TARTARE

WHITE TRUFFLE OIL, AVOCADO SHEETS

£14.00

SIGNATURES

FOIE GRAS LOLLIPOP

SOUR CHERRY, POPROCKS

£5.00 EACH

LONDON FOG

LIQUID NITROGEN

£5.00 PER PERSON

CAVIAR AND BLINIS

SEVRUGA, CITRUS CRÈME FRAICHE

£7.00 each

IF YOU HAVE AN ALLERGY OR FOOD INTOLERANCE, PLEASE INFORM YOUR WAITER.
A DISCRETIONARY 12.5 % SERVICE CHARGE APPLIES. ALL PRICES ARE INCLUSIVE OF VAT.

CAVIAR

OUR SELECTION OF CAVIAR IS ALL SUSTAINABLE AND ORGANIC,
SERVED WITH FRESH WARM BLINI AND WHIPPED CREME FRAICHE

OSETRA “MOTTRA”

SUSTAINABLE CAVIAR FROM LATVIA

£96 PER 28 G TIN

STERLET “MOTTRA”

SUSTAINABLE CAVIAR FROM LATVIA

£115 PER 28G TIN

SEVRUGA

FARM RAISED FROM BULGARIA

£168 PER 30G TIN

BELUGA

FARM RAISED FROM BULGARIA

£300 PER 30G TIN

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VEGETARIAN

GRILLED FLAT BREAD SALAD WITH MACADAMIA NUT PESTO

BABY ROCKET, LOCAL FRESH GOAT CHEESE, OLIVES, SWEET PEPPERS, TOMATOES

£10.00

GRILLED BROCCOLINI WITH BURRATA

POMEGRANATE, MICRO BASIL & GARLIC

£8.50

DECONSTRUCTED FIG AND GOAT CHEESE TART

WALNUT TUILE, JAMON GELEE, BALSAMIC REDUCTION

£9.00

VINE LEAF WRAPS

RICE, SAFFRON SAUCE

£8.00

WILD MUSHROOMS WITH EGG 63°

FRESH HERBS & MACADAMIA NUTS

£9.00

SMOKED CAULIFLOWER

MASCARPONE, SMOKED TABLE SIDE

£8.00

TRUFFLE POTATO GNOCCHI, CHEDDAR ESPUMA

CHIVES & NUTMEG

£9.00

SAUTE PADRON PEPPERS

SHERRY VINEGAR REDUCTION, ORANGE

£7.00

CRISPY BRUSSEL SPROUTS

PEAR EMULSION, GRAPES, CHIVES

£9.00

VEGETARIAN MAIN

CHEF SELECTION OF TODAY'S ALL ORGANIC VEGETABLES

£22.00

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FROM THE SEA

MALDON ROCK OYSTERS WITH CHAMPAGNE VINEGAR AIR

£12.00 PER 1/2 DZ

*ADD SEVRUGA CAVIAR - £20 FOR 10G

YELLOW FIN TUNA CUBES

SOY AIR & AVOCADO MOUSSE

£11.00

SEARED SCOTTISH SCALLOPS

BACON MARMALADE, SALMON ROE, CELERY ROOT PUREE

£11.00

DEVON CRAB CAKES

GARLIC YOGHURT SAUCE, BABY MUSTARD FRILLS

£12.00

SAUDI PRAWNS

CHARRED SCALLIONS OIL

£9.00

GRILLED OCTOPUS

CARAMELIZED GARBANZO BEANS, PRESERVED LEMON

£12.00

WILD SEA BASS & CONFIT BABY FENNEL

CAPERS, CHIVES & LEMON

£14.00

FROM THE SEA MAIN

WILD SEA BASS

POTATO GNOCCHI & CONFIT BABY FENNEL

CAPERS, CHIVES & LEMON

£30.00

FROM THE LAND

OXTAIL SLIDERS

CRISPY CHORIZO, PINK LEEKS, SPICY AIOLI

£10.00

CRISPY OLD SPOT PORK BELLY AND BRUSSEL SPROUTS

PEAR EMULSION, GRAPES, CHIVES

£11.00

COCONUT CHICKEN SKEWERS

CHILI FLUID GEL, CRISPY WILD RICE, LIME

£9.00

GRILLED BRITISH LAMB CUTLETS

SMOKY EGGPLANT PUREE & PIQUILLO

£12.00

SCOTTISH RIB EYE STEAK

(250 GRAMS)

TALISKER SAUCE

£23.00

DSTRKT DUCK SALAD

PETITE MIX GREENS AND HERBS, MOLE DRESSING

£15.00

RABBIT DOLMAS

VINE LEAVES, RICE, PLANTAINS

£12.00

FROM THE LAND MAIN

SCOTTISH RIB EYE STEAK

(350 GRAMS)

GRILLED BONE MARROW, SEASONAL VEGETABLES, TALISKER SAUCE

£35.00

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CHEESE

CAREFULLY SOURCED FROM LOCAL DAIRIES

SELECTION OF 3

£10

SELECTION OF 5

£15

SELECTION OF 7

£20

WESTCOMBE CHEDDAR

COW, UNPASTEURISED, SHARP

CORNISH YARG

COW, PASTURISED, SEMI-HARD

HARBOURNE BLUE

GOAT, PASTURISED, SPICY

CERNEY ASH

GOAT, PASTURISED, MILD

COLLEGE WHITE WITH TRUFFLES

COW, PASTURISED, CREAMY

BERKSWELL

EWE, UNPASTEURISED, HARD

STINKING BISHOP

COW, PASTURISED, SEMISOFT

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DESSERTS

DARK CHOCOLATE-ORANGE PANNA COTTA

CANDIED ORANGE, ALMOND CROQUANT

£8.00

COCONUT PAVLOVA

PASSION FRUIT MARSHMALLOW, TROPICAL FRUITS

£7.00

CHOCOLATE S'MORES

CIDER SABAYON, CHOCOLATE CUSTARD, GRAM CRACKER CRUMBLE

£8.00

SELECTION OF SORBET AND ICE CREAMS

£2.50 PER SCOOP

MACAROONS

MADE IN-HOUSE, FLAVOURS CHANGE DAILY

£2.00 EACH

COPI LUWAK £60 A CUP

THE MOST EXPENSIVE COFFEE IN THE WORLD HAS BECOME THE PREMIUM BRAND FOR TRUE COFFEE CONNOISSEURS WHO CRAVE FOR THE ULTIMATE IN QUALITY, FRESHNESS, FLAVOUR AND VARIETIES. DSTRKT RESTAURANT IS PROUD TO BE THE ONLY PLACE IN LONDON OFFERING COPI LUWAK PRODUCED FROM HIGH QUALITY BEANS AND ROASTED TO ACHIEVE PERFECTION THAT DELEVERES A RICH TASTE, AND UNIQUE EXPERIENCE IN EVERY CUP.