



# THE EPICUREAN

AT SEVENTEEN

## Welcome...

Prepare yourself for an extraordinary gastronomic journey to the very heart of fine dining. The Epicurean fuses classic dining elements with the best of modern British dining to create a sensuous menu, uniquely presented in a sophisticated and contemporary setting.

Our emphasis is on grand style and flawless service. The menu features dishes that are skilfully prepared table-side in a performance worthy of the West End and, with time to thoroughly appreciate each course, you can relax and revel in The Epicurean's special atmosphere.

We only use the finest produce and present it with great skill to achieve maximum flavour. Although exceptional, our dishes are not overcomplicated or fussy – they simply allow the ingredients to be the stars of the show.

If the menu proves too delicious to decide, your knowledgeable waiter is on hand to take you through each captivating choice. All our staff are highly trained and dedicated to the pursuit of dining pleasure. Their passion for food is an inspiration for guests, and is as much a part of The Epicurean experience as the food itself.

We hope you will enjoy our selection of both classic dishes and our soon-to-be-discovered secrets.

## Starters

### **King Prawn and Mediterranean Octopus Cocktail**

Avocado Mousse and Sweet Smoked Pimento Cocktail Sauce (gf)

### **Duo of Cured Smoked Salmon\***

Aged 21-year-old Malt Whisky Loch Fyne

H. Forman & Son's Famous London Cure Oak Smoked Salmon (gf)

*Hand-carved at your table*

### **Frogs Legs Sucette**

Crisp Shallots, Black Garlic and Parsley Dressing

### **Quicke's Farm Mature Cheddar Mousse and Serrano Ham**

Pickled Baby Vegetables

### **Pulled Smoked Gressingham Duck Leg and Hackleback Caviar\***

Truffle Brioche Toast and Parsley Bubbles

### **Tomato Tastings and Buffalo Mozzarella**

Sun-blush Tomato with a heart of Smoked Cheese Tartare, Heirloom Tomato Salad and a shot of White Gazpacho (v) (gf)

### **Seasonal Soup**

Pencil Leek, Ratte Potato and Black Truffle (v) (gf)

(v) – Denotes vegetarian. (gf) Denotes gluten free. (ls) Denotes low sugar.

\*Whilst all the food we serve on board is prepared to the highest health & safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk & shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining.

Please note that some of these dishes may contain nuts or nut extracts.

## Main Courses

### **The Epicurean Fish and Chips**

Crisp Atlantic Monkfish Tail with Thick Cut Chips, Petit Pois, Batter Scraps, Pickled Onions and Tartare Sauce

### **Whole Dover Sole á la Meunière**

Maitre D'hôtel Butter Sauce

*Prepared at your table*

### **Black Leg Chicken Breast**

Pear Tarte Tatin, Gorgonzola Dolce, Leg Bonbon and Heritage Carrot Purée

### **Redman Limousin Irish Beef Fillet\* and Ox Cheek**

Smoked Potato Croquettes, Cabernet Sauvignon Glazed Grelot Onions and Salt Baked Heirloom Carrots

### **Laksa of Marinated Silken Tofu Tempura**

Charred Cucumber, Dill Pickle Purée, Sushi Ginger, Heritage Carrots and Seaweed Ash (v) (gf)

## Prime Grills

### **Whole New England Lobster**

Thermidor Butter and Petit Salad (gf)

### **Dorset Crown Lamb Rump\***

Grilled Artichokes, Olive Tapenade and Minted Greek Yoghurt (gf)

### **American Grain-Fed Aged Angus Sirloin Steak\***

Portobello Mushroom Ragout and Béarnaise Sauce (gf)

### **Onley Grounds Farm 28 Day Aged Cote De Boeuf\* for Two**

Port Jus and Chimichurri Dressing (gf)

*Hand-carved at your table*

## Sides

Green Asparagus (gf)

French Beans (gf)

Thick Cut Chips (gf)

New Potatoes (gf)

# Desserts

## **Crème Brûlée and White Chocolate Sphere**

Raspberry Pearls, Candy Floss and Caramelised Popcorn (gf)

*Prepared at your table*

## **Elements of Summer Trifle**

Blackberry Jelly, Tarragon Meringue, Raspberry Roulade, Clotted Cream and Fried Custard (Is)

## **Coconut Panna Cotta**

Alphonso Mango, Passion Fruit Gel, Wild Strawberry and Black Olive Tuile (gf)

## **Valrhona Dark Chocolate Tart**

Hazelnut Financiers and Caramelised Orange Gel

## **Banana and Peanut Butter Cannelloni**

Muscavado Sugar Ice Cream, Rum Jelly and Key Lime Gel

## **Taster for Two**

Coconut Panna Cotta, Elements of Summer Trifle, Valrhona Dark Chocolate Tart

## **Selection of Artisan British and European Cheese**

Acacia Truffle Honey, Dulce de Membrillo, Medjool Date and Nut Fruit Cake and Fine Biscuits