



The Delaunay

INTERNATIONAL WOMEN'S DAY MENU

Monday 3rd to Sunday 9th March

*This menu has been created by our chefs **Zita Mocarova** and **Pamela Fattori**,
and the cocktails by **Yordanka Nikolova** from *The Wolseley*,
Angele Grinda from *Bar Americain* and **Kateryna Hetmanska** from *Manzi's*.*

*For any cocktail and dish sold from this menu we will be donating
£1 to Women for Women International.*

COCKTAILS

Mama Morton 15.50 <i>tequila blanco, coffee liqueur, campari, mandarin napoleon, peychaud's bitters</i>	Malina 0.0% 10.00 <i>everleaf marine, raspberry syrup, lime juice</i>	Pink Lady 15.50 <i>tanqueray gin, lemon juice, triple sec, champagne syrup, raspberries, thyme, egg white</i>
---	---	---

STARTER

Hot Smoked Trout, White Asparagus Velouté and Wild Garlic 17.95
sautéed spinach and a soft quail egg

MAIN

Grilled Calfs' Liver with Lyonnaise
Onions and Crispy Pancetta 34.00
sage and a red wine jus

Roast Fillet of Hake
& Confit Fennel 29.00
with an olive tapenade

DESSERT

Torta Mimosa (v) 9.75

To learn more about the power of Women for Women International, visit womenforwomen.org.uk

*Please inform your server if you have any food allergies or special dietary needs.
Prices include VAT - A discretionary 15% Service Charge will be added to your bill.
All gratuities are managed independently.*