

Tasting Menu £65



Black Treacle Bread.

cacao nibs • cultured butter • whey

Yellowfin Tuna.

• avocado • jalapeño • squid ink croustade

Wild Mushrooms Tart.

mushroom parfait • pickled walnuts • madeira • cep spice

Norway Halibut.

rainbow chard • mussels • pepper dulse onion velouté

Venison & Truffle.

rhubarb • prune • radicchio • walnut • black truffle jus

Pre Dessert.

marshmallow • fermented pineapple skin • lavender

Rhubarb & Custard.

forced rhubarb • miso custard • white chocolate crumble

Mignardises.

tonka • cacao nib truffles

Publiq. tasting Menu £85



Black Treacle Bread.

cacao nibs • cultured butter • whey

Yellowfin Tuna.

• avocado • jalapeño • squid ink croustade

Beetroot & Goat Cheese.

croustade • dill • goat cheese • hazelnut

Waffle & Caviar.

smoked golden syrup • Petrossian caviar

Wild Mushrooms Tart.

mushroom parfait • pickled walnuts • madeira • cep spice

Norway Halibut.

rainbow chard • mussels • pepper dulse onion velouté

Delicia Pumpkin.

black truffle • Cavolo Nero • pickled kohlrabi • dukkah

Venison & Truffle.

rhubarb • prune • radicchio • walnut • black truffle jus

Pre Dessert.

marshmallow • fermented pineapple skin • lavender

Rhubarb & Custard.

forced rhubarb • miso custard • white chocolate crumble

Langres Raspberry & Champagne.

Champagne gel • ginger biscuit • raspberry sorbet

Mignardises.

tonka • cacao nib truffles

Pre-theatre Menu £45



Black Treacle Bread.

cacao nibs • cultured butter • whey

Yellowfin Tuna.

• avocado • jalapeño • squid ink croustade

Wild Mushrooms Tart.

mushroom parfait • pickled walnuts • madeira • cep spice

Venison & Truffle.

rhubarb • prune • radicchio • walnut • black truffle jus

Pre Dessert.

marshmallow • fermented pineapple skin • lavender

Rhubarb & Custard.

forced rhubarb • miso custard • white chocolate crumble

Pair your tasting:

Publiq. is a restaurant and cocktail bar at the heart of Kensington, serving ever changing seasonal tasting menu and cocktails using ingredients at the peak of their flavour! Here at Publiq., we are showcasing the beauty and allure of Modern European Gastronomy.

Chef Tamas Rakoczy offers his distinctive culinary perspective through an experience that celebrates seasonal and regional ingredients.

We look forward to sharing an unforgettable Gastronomic experience with you.

tasting

**Mâcon Igé, 'Chantau London',
Burgundy, France**
&
Yellow fin Tuna.

**Semillon-Torrontes,
'Ballena Del Sur', Argentina**
&
Venisson & Truffle.

**Late Harvest, Tokaj-Hétszölo
Hungary**
&
Rhubarb & Custard

**Chenin Blanc
'Les Grandes Hermines', Loire, France**
&
Norway Halibut

Pre-theatrical

**Cockburns White Heights Port,
Portugal**
&
Langres Raspberry & Champagne

