

## Pre-Theatre £65

Menu



### Wild Garlic Focaccia.

burnt hay • miso • toasted yeast dip

### Yellowfin Tuna.

avocado • jalapeño • black garlic croustade

### Jerusalem Aritchoke.

pastrami seasoning • hazlenut praline • crispy artichoke skin

### Steamed Halibut & Truffle.

white asparagus • pickled walnut • wild garlic • foie gras velouté

### Roasted Baby Poussin.

caramelised cauliflower • crispy kale • burnt hay • sherry sauce

### Pre Dessert.

melon gazpacho • marigold oil • cucumber • tajin

### Tiramichoux.

espresso mousse • Amaretto gel • tonka & cocoa sorbet • cep tuile

### Pate de Fruit.

raspberry & Champagne

## Publiq. Tasting £95

Menu



### Wild Garlic Focaccia.

burnt hay • miso • toasted yeast dip

### Yellowfin Tuna.

avocado • jalapeño • black garlic croustade

### Jerusalem Aritchoke.

pastrami seasoning • hazlenut praline • crispy artichoke skin

### Stuffed Chicken Wings.

chicken liver • tarragon • fermented buffalo glaze

### Crab Bun.

white crab • XO oil • yuzu • citrus ponzu veil

### Beetroot & Goat Cheese.

salt baked • raspberry & fennel seeds sorbet • linseeds tuile

### Delicia Pumpkin.

truffle • Cavolo Nero • pickled kohlrabi • dukkah • black garlic

### Steamed Halibut & Truffle.

white asparagus • pickled walnut • wild garlic • foie gras velouté

### Roasted Baby Poussin.

caramelised cauliflower • crispy kale • burnt hay • sherry sauce

### Pre Dessert.

melon gazpacho • marigold oil • cucumber • tajin

### Tiramichoux.

espresso mousse • Amaretto gel • tonka & cocoa sorbet • cep tuile

### Honey Financier & Goat Cheese.

honeycomb • bee polen • pickled walnut • thyme & apricot sorbet

### Pate de Fruit.

raspberry & Champagne

## Wine pairing £30/40

Menu

*Semillon-Torrantes 'Ballena Del Sur'*  
Mendoza, Argentina

*Chenin Blanc 'Les Grandes Hermines'*  
Loire, France

*Half Full Red 'Jumping Juice'*  
Yarra Valley, Australia

*Mâcon Igé, 'Chântau London'*  
Burgundy, France

*Cockburns White Heights Port*  
Douro Valley, Portugal

**P**ubliq. 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 Tamás Rákóczi 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.

@publiq.london  
WiFi: Publiq. Guest  
Pass: OnePalaceGate



\*We close an hour earlier on Sundays.  
A discretionary 12.5% service charge will be added to your bill.  
We serve unlimited filtered still and sparkling water by Belu. A voluntary £3.5 goes on your bill, profit going to Belu WaterAir.  
All wines in the pairing menu come 100ml and 50ml the Port.  
For allergies and dietary requirements, please ask the team\*

