



The Delaunay

INTERNATIONAL WOMEN'S DAY MENU

Monday 2nd to Sunday 8th March

*This menu has been created by our chefs **Zita Mocarova** and **Astrid Almeida Coutinho**,
and the cocktails by **Yordanka Nikolova** from The Wolseley
and **Kateryna Hetmanska** from Manzi's.*

*For every cocktail and dish sold from this menu we will be donating £1 to
Women for Women International, to support women and girls affected by war.*

COCKTAILS

Petit Cosmo

14.50

*ketel one citron vodka,
fair kumquat liqueur,
cranberry juice,
lime juice*

Blush Petals 0.0%

10.00

*everleaf mountain,
orgeat syrup, lemon juice,
noughty non-alcoholic
sparkling rosé*

Peach Collins

14.50

*tanqueray gin, fair
elderflower liqueur, peach
puree, lemon juice, sugar,
fever-tree soda water*

STARTER

Salmon Gravlax 16.50

multigrain bread, horseradish mousse

MAIN

Grilled Tuna Steak 39.50

with caper lemon & parsley dressing

DESSERT

Raspberry and Passion Fruit Tart (v) 9.25

with passion fruit cream

To learn more about the power of Women for Women International, visit womenforwomen.org.uk
Charity number 1115109

*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.*