

Host Dining at Nineteen 58

Tasting menu - £60 per person

Amuse-bouches 6, 7, 9, 12, 13

Beetroot gazpacho | goats' cheese | horseradish | mustard 2, 6, 11, 13

Thai citrus cured tuna | sticky rice | trout roe 3, 9, 13

Fesenjān pie | hispi cabbage | harissa yoghurt 2, 6, 7, 9, 13

Baked feta | Kalamata olive | cucumber | tomato | red onion 6, 7, 9, 13

Mango & coconut parfait | pineapple | lime 6, 7, 9, 10

Petits fours 6, 7, 9, 13

14 known allergens-all allergens are listed after each ingredient on the menu

1,peanuts/2,treenuts/3,fish/4,crustacean/5,molluscs/6,milk/7,cereals containing gluten/8,soybeans/9,eggs/10,sesame seeds/11,mustard/12,celery/13,sulphites/14,lupin

Vegetarian alternatives are available upon request when booking. Due to the nature of a pop-up restaurant, we cannot cater for a vegan diet and some specific allergens. Please contact us prior to booking to discuss dietary requirements as we would love to accommodate you if we can.