

Client
Source
Date

High Timber
City AM
6 April 2009



The Capitalist



BILL OF THE WEEK

SIX exhausted City workers popped out on Friday to celebrate the end of a rather turbulent G20 week, with a £1,296.34 lunch at the newly-opened High Timber restaurant on the north bank of the Thames.

They munched on roasted scallops, head chef Justin Saunders' signature Cote de Boeuf and rib eye and sirloin steaks, before moving on to chocolate tart and a visit to the cheese room.

The feast was washed down with Dom Perignon champagne and a number of South African wines, including a Rustenberg Five Soldiers chardonnay, a bottle each of Sadie Columella and Boekenhoutskloof Syrah, and a limited-production Jordan Sophia CWG – of which only a couple of barrels of each vintage are made. Anyone else's mouth watering yet?



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Tbl	Chk	Gst
8/1	1125 03Apr'09	6
1	Dom Perignon 00	185.00
2	Spk Min Water @ 1.50	3.00
1	Five Soldiers	75.00
1	CWG Sophia	145.00
2	Roasted Scallops @ 9.50	19.00
1	Caps	8.50
1	No Starter	0.00
1	C&FG Parfait	8.00
1	Smoked Salmon	9.00
2	600g C De Boeuf @ 40.00	80.00
2	250g Rib Eye @ 18.00	36.00
1	250g Sirloin	17.00
1	Herdwick Lamb	17.50
3	Fruit Terrine @ 6.50	19.50
2	Chocolate Tart @ 5.50	11.00
2	Open Cheese @ 12.00	24.00
1	Garlic Butter	1.50
1	Truffle Butter	3.50
1	Cabernet Jus	2.50
1	Bearnaise Sauce	1.50
1	Vega Sicilla	295.00
1	Boeken Syrah	69.00
2	Peroni @ 3.50	7.00
1	Still Min Water	1.50
1	Diet Coke	2.00
4	Db1 Espresso @ 3.00	12.00
1	Macchiato	2.30
1	Filter Coffee	2.00
1	No Milk	
1	Sadie Columella	95.00
	Subtotal	1152.30
	12% Service	144.04
	Total	1296.34