

The Latymer

Lunch Menu

Starters

Sweetbread

Calves sweetbreads, confit egg yolk, “trompettes de la mort”, celeriac purée, parsley cream and salad, Jerez jus

Trout

Hay smoked organic trout, char grilled carrots, English buffalo mozzarella, smoked beetroot

Rabbit

Loin of rabbit, boudin blanc, crispy duck tongues, globe artichokes and crosnes

Cod

Salt cod poached in olive oil, cassoulet of clams, langoustine cigar

Mains

Plaice

Plaice, autumn truffle, cauliflower risotto, cauliflower salad, Hermitage jus

Suckling pig

Lancashire suckling pig cooked for 36 hours, loin of old spot pork, pork popcorn, Hereford snails and borlotti beans

Partridge

Poached partridge, confit chicken winglet, Brussels sprout choucroute, chestnut cream and crisp

Red mullet

English red mullet, scallop, roast shallot and fennel bagna cauda jus, spiced panisse

Three Courses - £34.00

Two courses - £26.00

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Tasting Menu

Foie gras

Poached and roast foie gras from Langres, Iberico ham, spiced brioche wafer, camomile panna cotta, elderflower emulsion

Trout

Hay smoked organic trout, char grilled carrots, English buffalo mozzarella, smoked beetroot

Veal

Roast calves sweetbreads, Hereford snails, parsley cream, pork fat crunch, Scottish girolles

Clams

Cassoulet of razor clams, palourde clams, cuttlefish gnocchi, free range Farnborough quail egg, tapioca crisp

Partridge

Poached partridge, kohlrabi ravioli with confit leg, braised duck tongues

Cheese

Farmhouse and artisan cheeses
as an extra course
3 cheeses for £8.00
5 cheeses for £12

Yuzu

Iced yuzu mousse, dehydrated yoghurt, popcorn, coconut and mango jelly

Honey

Lavender honey mousse and pear, salted caramel, yoghurt, honey comb, vanilla puff pastry

£60.00 per person

All prices are inclusive of VAT at the current rate
A discretionary service charge of 12.5% will be added to your bill

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Desserts

Cassia bark and apple

Cassia bark custard, frozen apple, hazelnut crumble, cinnamon doughnuts,
caramelised apple

843 *Gewurztraminer Late Harvest, Sha'al Vineyard, Carmel Winery, Galilee, Israel 2006* £14.50

Honey

Lavender honey mousse, honey comb, salted caramel ganache,
poached pears and Provence figs, yoghurt

840 *Noble Rot Semillon, Henschke, Eden Valley, Australia 2008* £14.50

Prune

Iced prune mousse, date cake, soft walnuts, mascarpone ice cream,
prune sabayon

834 *Recioto della Valpolicella, Tezza, Veneto, Italy, 2005* £14.50

Coffee and cream

Praline parfait, mocha butter and panna cotta, almond ice cream, milk espuma

833 *Passito Bianco, Tezza, Veneto, Italy 2006* £13.50

Farmhouse and artisan Cheeses

as an extra course

3 cheeses for £8.00

5 cheeses for £12

Dow's vintage port 1997 £16.00

Coffee and petit fours £6.50