

The Latymer

Lunch Menu

Starters

Sweetbreads

Crispy calves sweetbreads, morels, crisp pork chips, butternut squash, pork popcorn

Mackerel

Teriyaki marinated mackerel, octopus pressing, seaweed tea, cucumber, smoked eel beignets

Foie gras

Ballotine of foie gras, grue crust, Iberico ham, sour dough crisp, warm pear jelly, camomile espuma

Scallop

Hand dived scallop, salt cod boudin, squid gnocchi, poached quail egg, squid tapioca, clam velouté

Mains

Plaice

Plaice poached in olive oil, braised chicory, cassoulet of clams and soya beans, fennel velouté

Quail

Poached free range quail, boudin noir, confit leg, English asparagus, salsify, truffle jus, truffle foam

Pork

Fillet of middle white pork in cep powder, morel, olive gnocchi, Jerez jus

Cod

Pavé of lightly salted cod, char grilled courgette, roast grelots, apple gel lemon and samphire tempura

Three Courses - £32.00

Two courses - £25.00

Tasting Menu

Foie gras

Marinated foie gras, Jabugo ham, pickled apple, liquorice syrup

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Mackerel

Teriyaki mackerel, mouli remoulade, octopus pressing,
smoked eel beignet, pressed cucumber, seaweed tea

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Pork

Slow cooked pork belly, calves sweetbreads,
boudin noir, morels

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Clams

Cassoulet of clams, baby squid, poached quail egg, squid ink gnocchi,
clam velouté

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Pigeon

Poached and roast royal Anjou pigeon, spiced panisse, roast artichokes,
aubergine purée, jasmine jus

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Cheese

Farmhouse and artisan cheeses
as an extra course £8.00

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Coconut

Coconut parfait, confit pineapple, rum gel, marinated raspberries

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Chocolate

Dark chocolate, pistachio caramel, praline biscuit, cardamom ice cream,
English rose gel

£58.00 per person

Coffee and petit fours £6.50

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

Desserts

Carrot

Carrot cake and parfait, caramelised macadamia, cream cheese frosting,
carrot jelly, cardamom ice cream

804 Petit Menseng, Cuvée Saint Clément, Cabidos, France 2005 £12.00

Kalamansi

Kalamansi parfait, mango sphere, caramelised macadamia nuts, glazed meringue

833 Monte delle Fontane Passito, Tezza, Veneto, Italy 2001 £13.00

Popcorn

Popcorn panna cotta, English toffee espuma, warm doughnuts, green tea parfait

807 Les Cyprès de Climens, Barsac, France 2002 £15.00

Raspberry

Fromage blanc mousse, marinated raspberries and jelly, honey comb,
yoghurt sorbet

843 Gewurztraminer Late Harvest, Sha'al Vineyard, Carmel Winery, Galilee, Israel 2006 £15.00

Farmhouse and artisan Cheeses

Served as an extra course £8.00

Quinta do Donoval Silval port 1997 £15.00

Coffee and petit fours £6.50