

THE LATYMER

Lunch Menu

Starters

Pigeon

Poached Anjou pigeon, Hereford snails, vegetable couscous,
braised turnip, Jerusalem artichoke purée

Sardine

Sardine with seared tuna in five spice, octopus pressé,
glazed Canteloupe melon, ginger marshmallow, yuzu and soy jelly

Suckling pig

Braised suckling pig, calves sweetbreads, potato spaghetti,
Pumpkin purée, spiced velouté, Jeres jus

Cod

Salt cod boudin, cockles, palourde, clams, “trompette de la mort”,
saffron gnocchi, saffron crisp

Mains

Lamb

Confit and roast loin of salt marsh lamb, Haggis Won Ton,
Scottish girolles, pigeon peas, juniper jus

Trout

Poached fillet of organic trout, cassoulet of razor clams, soya beans,
confit egg yolk, celery cream, smoked eel beignets, Hermitage jus

Quail

Poached and roast quail with Agen prunes, salsify, roast ceps,
buttered cos lettuce, truffle jus, truffle foam

Hake

Pavé of hake, poached quail egg, apple and walnut,
marjoram scented black cabbage, crispy tapioca, Banyuls syrup

Three Courses - £32.00

Two courses - £25.00

Desserts

Modern opera

A modern interpretation of a classique coffee and chocolate gateau from famous Parisien patissier “Lenôtre”

834 *Recioto della Valpolicella, Tezza, Veneto, Italy, 2003* £14.00

Chocolate

Moelleux of dark chocolate, malted milk sabayon, lavender, honey ice cream and jelly

834 *Recioto della Valpolicella, Tezza, Veneto, Italy, 2003* £14.00

Apple

Granny Smith apple mousse, cinnamon biscuit, warm Agen prune croquette, Granny Smith sorbet, apple pie espuma, cinnamon tapioca crispy

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

Coconut

Coconut parfait, vanilla puff pastry, coconut sorbet, warm pineapple beignet and caramelised purée

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 £5.50

3 Courses £32.00

2 courses ~ £25.00

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

THE LATYMER

Tasting Menu

Salt cod boudin, poached quail egg, khol rabi, crispy tapioca

-oOo-

Roast calves sweetbread, Hereford snails, Comté fondu, black eye peas,
pumpkin purée, spiced velouté

-oOo-

Seared tuna in five spice and cumin, slow cooked octopus in its own jelly,
oyster beignets, ginger marshmallow, glazed cantaloupe

-oOo-

Poached royal Anjou pigeon, Hereford snails, braised chicory,
jasmine jus

-oOo-

Warm sardine with spiced panisse, hand dived scallops, confit yolk,
smoked eel beignets

-oOo-

Poached chateaubriand of Limousin veal, coriander gnocchi, “trompette de la mort”,
parsley root purée, Madeira jus

-oOo-

Farmhouse and artisan cheeses

as an extra course £8.00

-oOo-

Coconut parfait, vanilla puff pastry, pineapple beignets, caramelised purée,
coconut sorbet

-oOo-

Moelleux of dark chocolate, malted milk sabayon, lavender,
honey ice cream and jelly

£58.00 per person

Coffee and petit fours £5.50

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

