

# THE LATYMER

## Tasting Menu

Ballotine of pheasant and mallard, smoked Challans duck, beetroot caviar,  
butternut squash sorbet

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Cannelloni of tuna, lime and soy sauce, octopus pressé,  
ginger marshmallow, farmed organic caviar

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

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Seared hand dived scallops, poached quail egg, apple, cider and walnuts,  
apple émulsion

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Warm sardine, Scottish langoustine, spiced panisse, char grilled pepper,  
bouillabaisse jus

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Poached chateaubriand of Limousin veal, veal kidney, coriander gnocchi,  
roast artichokes, parsley root purée, truffle jus

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Mousse of crottin du Périgord with cucumber film,  
marinated celery, Granny Smith apple

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Pear and almond tart, liquorice sabayon, pear sorbet and crisp

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Continental breakfast

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Chocolate moelleux, coconut sabayon, pineapple beignets,  
coconut sorbet

**£78.00 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