

THE LATYMER

Vegetarian tasting Menu

Cannelloni of sugar snap jelly and alfalfa sprouts, sweet potato

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Open ravioli of golden beetroot and fresh water chestnuts, English mozzarella,
red beetroot cooked in salt crust

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Poached quail egg, globe artichoke, pickled cauliflower,
shimiji mushrooms, potato galette

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Cep panna cotta, Carpaccio of king oyster mushroom, truffle powder,
Manchego cheese, truffle and Madeira jelly

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Croustillant of Tomme de Savoie, Scottish girolles,
Butternut squash purée, cos lettuce hearts

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Tart Tatin of braised Shallots and confit tomato, Couscous with celeriac,
cauliflower purée, salsify and panisse chips

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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

