

THE LATYMER

Starters

Crab

Cannelloni of Portland crab, sugar snap jelly, octopus pressé, samphire tempura, poached Scottish langoustine, smoked haddock brandade

Sweetbread

Calves sweetbreads, comté fondu, Scottish girolles, glazed beetroot, pumpkin purée, spiced velouté, Jers jus

Game

Ballotine of pheasant and mallard, carpaccio of smoked Challans duck, foie gras and Jabugo ham cigar, Jerusalem artichoke panna cotta

Cod

Boudin of Salt cod, clams, hand dived scallops, saffron gnocchi, poached quail egg, crispy squid tapioca

Pigeon

Poached breast and leg of Anjou pigeon, boudin noir, chicken skin crisp, braised chicory, creamy polenta, sage beignet, jasmine jus

Tuna

Seared tuna in five spices and cumin, farmed organic caviar, sardine, ginger marshmallow, avocado with yuzu, carrot jelly, soy émulsion

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Main Courses

Hake

Fillet of Hake lightly smoked over Moroccan spices, native lobster, roast peppers, buttered cos lettuce, beetroot baked in salt crust

Brill

Braised pavé of brill, Scottish langoustines, fennel heart, roast ceps, Autumn truffles, cep velouté

Lamb

Confit and roast cannon of salt marsh lamb, confit shoulder, roast crosnes, smoked potatoes, parsley root purée, rosemary velouté

Quail

Poached and roast breast and leg quail with Agen prunes, boudin blanc, Bok choy, braised turnip, confit onion purée, truffle jus

Hare

Loin of Lakeland hare with its own spicy sausage, Scottish girolles, baby sprouts, pigeon peas, chocolate scented jus

Suckling pig

Slow cooked Lancashire suckling pig, crispy ears, seared foie gras, salsify, honey glazed parsnip, roast Belgium endive, deep fried consommé, lavender jus

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Desserts

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

Rice

Vanilla rice pudding, Tonka bean shortbread, roast figs,
lavender honey muesli and jelly,
coconut sabayon, bounty ice cream
832 Vin Santo, Poggio Torselli, Tuscany, Italy 2003 £10.50

Praline

Praline parfait, caramel mousse, sweet hazelnut milk, peanut ice cream,
roast peanut espuma, nougat glass
833 Monte delle Fontane Passito, Tezza, Veneto, Italy 2001 £13.00

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

Rhubarb

Fromage blanc, poached rhubarb and jelly, basil powder, rhubarb and custard,
lemongrass and palm sugar, lemongrass ice cream
804 Petit Menseng, Cuvée Saint Clément, Cabidos, France 2005 £12.00

Pear

Warm open tarte of poached pear and frangipane with a lemon and crêpes
millefeuille, almond marzipan, milk espuma, pear sorbet
806 Jurançon Symphonie De Novembre, Cauhape, France 2007 £10.50

Continental breakfast

A modern interpretation of a continental breakfast
843 Gewurztraminer Late Harvest, Sha'al Vineyard, Carmel Winery, Galilee, Israel 2006 £15.00

Cheese

A selection of farmhouse and artisan cheeses
Quinta Nova de Nossa Senhora Do Carmo 1997 £16.00

Coffee and petit fours £5.50

Welcome to Michael Wignall at the Latymer

My style of cooking is 'complex and carefully crafted. Whilst the style is technical and the presentations elaborate, the food itself is not intimidating, having its roots in familiar classical themes. The textures, flavours and ingredients complement each other rather than jostling for position on the tongue.

Upon ordering please inform us of any special dietary requirements or intolerances and I will be happy to accommodate.

Bon Appetit

Michael Wignall

Three Courses - £58.00

