

# Michael Wignall at The Latymer Chef's Table

## Lunch tasting Menu

Warm crottin, sardines, smoked eel beignets,  
pickled cucumber, cucumber jelly

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Marinated duck liver, ratte potatoes,  
cantaloupe melon, Jabugo ham,  
liquorice syrup

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Marinated hand dived scallops, tomato  
essence and gazpacho

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Milk fed Pyrénées lamb, Honey parsnip, globe  
artichokes, saffron jus

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Apple Bramley mousse with granny smith  
sorbet

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Mango parfait, lychee with rosewater,  
passion fruit and banana ice cream

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Peanut praline and bitter chocolate, Yorkshire  
rhubarb purée,  
white chocolate cream

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Coffee and petit fours