

# Michael Wignall at the Latymer

## Tasting Menu

Cannelloni of foie gras, Jabugo ham, marshmallow, cantaloupe melon,  
Sauternes and camomile film

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Seared tuna, teriyaki mackerel, oyster, grapefruit, carrot jelly,  
sugar snap and ginger salad

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Corn fed poussin, pork belly, Hereford snails, morels, Jeres jus

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Hand dived scallops, slow cooked octopus, cuttlefish chips, confit tomato,  
lettuce crisp

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Cauliflower risotto, baby squid, spring truffles, poached quail egg,  
Glazed comté, warm pea jelly

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Poached and glazed royal Anjou pigeon, calves sweetbread, broad beans, crosnes,  
jasmine jus

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Roquefort and warm raclette with pickled pear, celery cress, gherkin beignets

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Gariguettes strawberries, lychees, marscarpone mousse, lime sherbet tapioca,  
granny smith apple sorbet

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Fig tarte tatin, poached pears in spiced syrup, liquorice sabayon

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White chocolate parfait, hibiscus truffles, passion fruit, honey comb

**£78.00 per person**

**Coffee and petit fours £5.50**

All prices are inclusive of VAT at the current rate  
A 12.5% Service Charge may be rewarded at your discretion