

# The Latymer

## Starters

### Chicken

Cotswold white chicken poached in aromatic consommé,  
smoked eel feuille de brick cigar, Asian jelly, chicken skin crisp,  
horseradish émulsion

### Trout

Hay smoked organic trout, char grilled carrots, English buffalo mozzarella,  
smoked beetroot

### Crab

Portland crab, langoustines, sustainable caviar, braised leeks, crab consommé, verbena  
jelly, nasturtiums

### Foie gras

Poached and roast foie gras from Langres, magret duck with pear,  
shaving of Iberico ham, spiced brioche, elderflower émulsion

### Rabbit

Loin of Loire valley rabbit, truffle, lardo and bread boudin, salsify,  
ratte potato mousseline and autumn truffles

### Squab

Anjou Squab, black pudding and walnut crumb, Chinese style duck tongues,  
parsley root cream

Three Courses - £60.00

# The Latymer

## Main Courses

### Plaice

Cornish plaice, purple cauliflower, crispy baby squid, cassoulet of clams, cuttlefish gnocchi

### Red mullet

English red mullet and salt cod poached in olive oil, roast scallop, braised fennel, salsify, bagna cauda jus, Anchovy émulsion

### Lamb

Confit loin of Swaledale lamb, slow cooked belly, crisp tongues, garlic beignet, selection of seasonal artichokes, parsley

### Partridge

Poached breast of partridge, confit chicken winglet, chestnuts, brussels sprouts choucroute, sea purslane

### Rose veal

English rose veal, crispy sweetbreads and braised tongue, Hereford snails, coco beans, “trompettes de la mort”, thyme

### Suckling pig

Lancashire suckling pig and Pyrenean mountain pork cooked for 36 hours, pork popcorn, char grilled parsnips, red onions, sage and olive

Three Courses - £60.00

# The Latymer

## Desserts

### Raspberry

English raspberry curd, single estate white chocolate, shortbread espuma, raspberry sorbet

### Exotic moon

Passion fruit, lychee, nitrogen chocolate, banana

### Yuzu

Iced yuzu mousse, dehydrated yoghurt, lemon grass liquid, popcorn, mango sabayon, baked meringue, coconut sorbet and jelly

### Pumpkin

Pumpkin cassonade and sponge, burnt butter crumble, lemon thyme ice cream, buttermilk mousse, iced yoghurt anglaise

### Chocolate and coffee

Coffee, chocolate and praline, warm cinnamon doughnuts, Organic goat curd ice cream, honey comb

### Pear

Poached pear, salted ganache, vanilla puff pastry, liquorice ice cream, crisp pear cannelloni, pear cloud

### Cheese

A selection of farmhouse and artisan cheeses from the trolley

as an extra course  
3 cheeses for £8.00  
5 cheeses for £12

Coffee and petit fours £6.50

Three Courses - £60.00