

The Latymer

Starters

Mackerel

Teriyaki mackerel, scallops, octopus pressé and cucumber
with warm seaweed tea

Rabbit

Poached loin of Loire valley rabbit set in its own consommé with Iberico ham
and pickled spring vegetables, elderflower émulsion

Foie gras

Ballotine of foie gras with ribbons of smoked duck, pear caviar,
sorrel salad and camomile espuma

Tuna

Salad of seared tuna, poached egg, Jersey potatoes, avocado, bloody Mary sphere,
coriander aioli

Quail

Marinated quail in cep crumb, boudin noir, garden pea purée,
confit leg with prunes

Sweetbreads

Crispy calves sweetbreads with hand dived scallops, morels,
spring truffle and white asparagus, Jerez jus

Main Courses

Cod

Pavé of lightly salted cod, native lobster in Iberico film,
borlotti beans with saffron, red pepper syrup, Alsace bacon crisp

Plaice

Cornish plaice poached in olive oil, hand dived scallop, cassoulet of clams,
spring truffles, grilled courgettes, dry cauliflower

Lamb

Poached new season Swaledale lamb, braised shoulder, girolles,
English asparagus and roast salsify

Pigeon

Royal Anjou pigeon with Moroccan spices, turnips, roast kohlrabi, crisp panisse,
saffron and black olive jus

Veal

Poached fillet of Limousin veal, Hereford snails, roast cauliflower and fresh almonds,
Seared foie gras, lavender foam

Suckling pig

Lancashire suckling pig, slow cooked leg pressé, warm smoked eel,
potato and apple, baby fennel, pork popcorn

Desserts

Popcorn

Popcorn panna cotta, warm doughnuts with green tea cream, green tea parfait,
pink pepper corn feuille de brick, English toffee espuma

806 Jurançon Symphonie De Novembre, Cahape, France 2007 £10.50

Strawberry

Strawberry parfait, champagne jelly, Yorkshire strawberries, yoghurt sorbet,
Tarragon foam, crumble, strawberry pimms

807 Les Cyprès de Climens, Barsac, France 2002 £15.00

Carrot

Carrot cake and parfait, caramelised macadamia, cream cheese frosting,
carrot jelly, cardamom ice cream

804 Petit Menseng, Cuvée Saint Clément, Cabidos, France 2005 £12.00

Banana

Banana, chocolate and caramel gateau, peanut parfait, Amaretto tagliatelle,
banana beignets, mascarpone ice cream, clove foam

833 Passito Bianco, Tezza, Veneto, Italy 2006 £13.00

Raspberry

Fromage blanc mousse, marinated raspberries and jelly, lychee sorbet,
honey comb biscuit

843 Gewurztraminer Late Harvest, Sha'al Vineyard, Carmel Winery, Galilee, Israel 2006 £15.00

Spring

Orchid chocolate mousse, orange pate de fruit, caramel, muscavado pana cotta,
thyme ice cream

834 Recioto della Valpolicella, Tezza, Veneto, Italy, 2005 £14.00

Cheese

A selection of farmhouse and artisan cheeses

Dow's vintage port 1997 £16.00

Coffee and petit fours £6.50

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

