

The Latymer

Tasting Menu

Langoustine

Langoustine, roast scallop, trout roe, braised leeks,
cucumber juice, verbena jelly

Foie gras

Poached and roast foie gras, Iberico ham, camomile panna cotta,
semi-dried muscat grapes, spiced brioche veil, elderflower

Trout

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

Squab

Poached Anjou, black pudding and walnut crumble, chestnut crisp,
parsley root cream

Clams

Cassoulet of razor clams, palourde clams, cuttlefish gnocchi,
free range Farnborough quail egg, cuttlefish crisp

Lamb

Loin of Swaledale lamb, crispy calves sweetbread, crosnes, coco beans,
“trompettes de la mort”

Cheese

Fourme d' Ambert, aged Comte, smoked paprika crisp, Pedro Ximenez jelly

Pumpkin

Pumpkin cassonade and sponge, burnt butter crumble, lemon thyme ice cream

Yuzu

Iced yuzu mousse, dehydrated yoghurt, alphonso mango sabayon,
coconut sorbet

Chocolate and coffee

Caramel “namelaka”, milk, coffee, marscarpone ice cream, hazelnuts

£82.00 per person

All prices are inclusive of VAT at the current rate
A discretionary service charge of 12.5% will be added to your bill