

# The Latymer

## Tasting Menu

Marinated foie gras, Jabugo ham, pickled apple, liquorice syrup

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Teriyaki marinated mackerel, mouli remoulade, octopus pressing,  
smoked eel beignet, pressed cucumber, warm seaweed tea

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Cassoulet of clams, baby squid, poached quail egg, squid ink gnocchi,  
clam velouté

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Salad of thinly sliced pork belly, warm lamb tongues, crispy langoustine  
cannelloni, chicory and pickled turnip, apple gel

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Salt cod mousseline, hand dived scallop, spring truffles,  
white and green asparagus

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Poached fillet of Limousin veal, courgette chargrilled, braised tongue,  
onion purée, roast salsify, lavender jus

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Fourme d' Ambert, Beaufort, smoked paprika crisp,  
Pedro Ximenez jelly

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Glazed pea cassonade, Yorkshire strawberries, mint ice cream,  
crispy tapioca

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Coconut parfait, confit pineapple, rum gel, marinated raspberries

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Dark chocolate, pistachio caramel, praline biscuit, cardamom ice cream,  
English rose gel

**£79.00 per person**

**A selection of wines to pair with the menu £65.00 per person**

**Coffee and petit fours £6.50**

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

