

The Latymer

Vegetarian tasting Menu

Chilled tomato essence, bloody Mary, basil oil with a salad of char grilled salsify,
balsamic tapioca

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Open ravioli of beetroot, ratte potato salad, beetroot cooked in salt crust,
celery cress

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Cassoulet of olive gnocchi, poached quail egg, soya beans, saffron crisp

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Warm tomme de Savoie, Jersey potatoes, braised grelots, gerkin beignets,
Dijon mustard émulsion

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Teriyaki marinated plum tomato and pepper, lemongrass panna cotta,
shimiji mushrooms, samphire

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Tarte fine of tomatoes and shallots, roast artichokes, morels,
spiced panisse chips

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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

£78.00 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

