

TAMBURRINI & WISHART

Tasting Menu

To Start

Crispy beetroot tapioca & apple
Aged Parmesan croquettes
Asparagus Velouté

Torched Orkney sea scallops

Caramelised cauliflower & purée, seaweed oil

Prawn ceviche

Ponzu, foie gras parfait & radish.

Butter poached Cornish brill

Watercress sauce & griddled asparagus

Roast breast & confit leg of pigeon

Celeriac milk & cherry purée, marinated organic beetroot & game chips

Strawberries & Crispy milk flakes

White chocolate Chantilly & tarragon oil

Or

Tiramisu

Mascarpone mousse
Marsala ice cream, powder cake & espresso foam

A selection of Seasonal Artisan Cheeses

(£15 supplement)

Speciality tea / coffee with petit fours

£110 per person
£65 matching wines

If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish.

All prices are inclusive of V.A.T. A discretionary service charge of 10% has been added to your bill.