

# Tassili

# WELCOME

WE ARE DELIGHTED TO WELCOME YOU TO TASSILI WHERE  
NICOLAS, EXECUTIVE HEAD CHEF AND PARICHAT,  
RESTAURANT MANAGER WILL LOOK AFTER YOU.

Our talented team are passionate about providing the best local produce whilst creating dishes with creativity and flair. Sous Chef, Joe Claridge has a wealth of Michelin experience which he brings to the Tassili kitchen.

Discover some of the world's hidden gems and intriguing wines as our sommelier selection guides you through lesser-known wine regions and terroirs.



AA Rosette Award for Culinary Excellence

## TASTING MENU

### **Canapés**

### **Amuse-bouche**

### **Blue Lobster**

Smoked heritage tomatoes, tomato ponzu, apple marigold

### **Wild Turbot**

Saffron risotto, sea vegetables, mussels, cockles foam, Exmoor caviar

### **Jumbo Orkney Scallops**

Fresh peas, pepper dulce, dill, lardo di colonnata, local oyster emulsion

### **Welsh Lamb**

Aubergine, bell pepper, anchovies, miso

### **Artisan English Cheese Trolley - £15 supplement**

Fruit and rosemary chutney, quince jelly, truffle honey, lavosh, malt loaf

### **Valrhona Chocolate**

Jersey bergamot, Saint Ouen's honey, Tidal Rum

90.00 per person

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. Please advise your waiter if you have any allergies.

An optional 12.5% service charge for the food and beverage element of your visit will be added to your final bill at the hotel.



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