Tassili

A La Carte

Chancre Crab
cauliflower | gooseberry | exmoor caviar

Native Lobster
butternut squash | girolle | sea purslane

Sainte Maure Goat Cheese
chanterelle | silver crown pumpkin

Scottish Venison
smoked beetroot | hen of the wood | black garlic

Line-Caught Turbot
sea vegetables | cockles | kombu beurre blanc

Salt Baked Celeriac
watercress | maitake | Wilshire truffle

Granny Smith Apple
St. Ouen's Honey | Madagascar vanilla

Channel Island Blackberry
manjari chocolate | long pepper

Normandie Camembert
Sollies Toucas fig | truffle honey | malt loaf

£ 75 per person

Wine Pairing £35 per person

AA Rosette Award for Culinary Excellence