Tassili

Tasting Menu

Canapés

Duck Liver
marron

Montogomery Cheddar
jalapeno

Sea Bream
ponzu

Sourdough
preserved lemon | purple dulse

Smoked Mackerel
buttermilk | dill

Brioche Feuilleté
roscoff onion | cultured butter

Chancre Crab
cauliflower | gooseberry | exmoor caviar

Native Lobster
silver crown pumpkin | sea buckthorn | sea purslane

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

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

Fig Leaf
coconut | lemongrass

Channel Island Blackberry
manjari chocolate | long pepper

£105 per person
Wine Pairing £65 per person

AA Rosette Award for Culinary Excellence