



A M A R I L L O

T A S T I N G M E N U

£ 6 5

Langoustine

Raw and cooked tails with  
tomatoes and tarragon

Oyster and Caviar

Oyster panna cotta and caviar  
with Jersey Royal potatoes

Truffle

Truffle risotto and Parmesan

Chicken

Poached free range chicken breast and  
smoked mussels with braised lettuce,  
girolles and gewurztraminer sauce

Strawberry

Cacao

Nutmeg custard with dark chocolate sorbet  
and Madeira jelly

All allergies & dietary requirements must be advised at time of booking



A M A R I L L O

V E G E T A R I A N T A S T I N G M E N U

£ 6 5

Tomato

Heritage tomatoes with peaches, Burrata  
and tomato consommé

Raclette

Raclette with Jersey Royal potatoes and  
white onion purée

Truffle

Truffle risotto and Parmesan

Split sauce Raviolo

Egg Yolk & Beurre Maitre d'Hôtel Raviolo  
with artichokes, chervil root and  
gewurztraminer sauce

Strawberry

Cacao

Nutmeg custard with dark chocolate sorbet  
and Madeira jelly

All allergies & dietary requirements must be advised at time of booking