



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

Pork

Roasted Mangalitzza pork with Byaldi of  
aubergine and peppers, red pepper confit  
and Sobrassada

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 peas and lavender

Strawberry

Cacao

Nutmeg custard with dark chocolate sorbet  
and Madeira jelly

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