

aquashard

CHEF'S SEASONAL TASTING MENU

Available from 2nd December, Sunday – Thursday, 6pm – 11pm

4 courses £70.00

Optional 3 glasses champagne wine pairing additional £49.00

STARTERS

Wiltshire burrata (M, SU)

Red pepper, pomelo, candied black olive, lemon oil

or

Juniper smoked salmon (F, E, SU, M, P)

Oscietra caviar, Clarence court eggs, cured ham

or

Quail & foie gras terrine (E, M, SU, C, MU, N)

Spiced quince chutney, chestnut toast

MAIN COURSES

Braised mini pumpkin (C, SU, N, SU, E, L)

Pearl barley & chestnut stuffing, garlic, parsnip sauce

or

Roasted seabass (F, C, SU, E)

Confit garlic, potato cream, tomato fondue, crispy mussels

or

Roast turkey (SU, M)

Potato & cheddar gratin, Brussel sprouts, cranberry jus

PRE-DESSERT

White chocolate (E, M, SU)

Champagne jelly, spiced wine sorbet

DESSERT

Baked Wigmore cheesecake (C, E, M, SU)

Alphonso mango, coconut crumble

or

Chocolate fondant (C, E, M, SU)

Spiced poached pear, ginger

KEY TO ALLERGENS: C – cereals containing gluten, CE – celery and celeriac, CR – crustaceans, E – eggs, F – fish, L – lupin, P – peanuts, M – milk, MO – molluscs, MU – mustard, N – nuts, S – soya beans, SE – sesame, SU – sulphur dioxide

Although we have a nut free kitchen all of our dishes may contain traces of nuts due to the suppliers that we use.

Not all of our dishes contain celery and mustard, however our garnish supplier states celery and mustard as an allergen for all of their produce.

If you have any specific dietary requirements or allergies, please speak to a manager.

Please be aware that food containing allergens are prepared and cooked in the same kitchen. Due to sourcing, some items are subject to change.

All prices include 20% VAT at the current rate. A 12.5% discretionary service charge will be added to the final bill.