

Tassili

WELCOME

WE ARE DELIGHTED TO WELCOME YOU TO TASSILI WHERE
NICOLAS, EXECUTIVE HEAD CHEF AND PATRICK
RESTAURANT MANAGER WILL LOOK AFTER YOU.

Our talented Tassili team have created an exquisite menu for you to enjoy.
Should you wish to add an exclusive wine pairing to your meal, we would be
delighted to suggest the perfect pairings.

Discover some of the world's hidden gems and intriguing wines as our
sommelier selection guides you through lesser-known wine regions and
terroirs.



AA Rosette Award for Culinary Excellence

TASTING MENU

Canapés

Native Blue Lobster

Violet artichoke, calamansi, lardo di colonata, lobster bisque

Nantes Goose Liver

Hay smoked goose liver, sweetcorn, Pedro Ximénez

Wild Turbot

Saffron risotto, sea vegetables, mussels, cockle foam, Exmoor caviar

Sussex Wagyu Beef

Roscoff onion, smoked marrow emulsion, oxtail "en croûte"

Artisan English Cheese Trolley - £15 supplement

Fruit and rosemary chutney, quince jelly, truffle honey, lavosh, malt loaf

Manjari Chocolate

Winter Wiltshire truffle, blackberry liqueur, blackberries

£90.00 per person

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. Please advise your waiter if you have any allergies.

An optional 12.5% service charge for the food and beverage element of your visit will be added to your final bill at the hotel.

