

## *Eight Course Tasting Menu*

The Tasting Menu represents a Gourmet compilation of comfortable proportions, with each course designed to reflect the style of the Anderida Restaurant

### **Salmon Ceviche (F)**

red chilli, chard, avocado, kiwi & lime dressing  
Albariño, 'Davila', Valmiñor, O'rosal, Rías Baixas, Spain

### **Grilled Bone Marrow (Su,G)**

charred shallots, flat leaf parsley, crispy capers, crusty sourdough toast (N)  
La Closerie des Lys Pinot Noir 2020, Vin de Pays d'Oc, Collovray et Terrier, France

### *Sorbet Course*

### **Slow Braised Octopus (Mo)**

fennel, watercress, flat mushroom, saffron lemon oil  
C J Pask, Sauvignon Blanc, Hawke's Bay, New Zealand

### **Harissa Rubbed Lamb Rump (M)**

aubergine imam bayildi, round rosti potatoes, mint jus  
Viña Berceo Crianza, Rioja, Spain

### *Chef's Choice of a Pre-Dessert*

### **Lemon Thyme Crème Brûlée (G,M,E)**

blackberry sorbet, shortbread  
Petit Guiraud 2020, Sauternes Bourdeaux, France



### **Coffee and Petit Fours**

£75.00 per person plus £40.00 Wines Charge

This menu is to be ordered by the whole table only.



A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten L – lupin M – milk & dairy  
Mo – molluscs Mu – mustard N – tree nuts P – peanuts Se – sesame Sh – shellfish So – soybeans  
Su – sulphur dioxide & sulphites Vg – vegan V – vegetarian \*can be adapted to gluten free