



GENERAL TARLETON

Tasting Menu

7 Courses - £60pp

Wine Flight - £55pp

Chef's Seasonal Canapés

Champagne, Bernard Remy Brut Carte Blanche, NV

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### Longhorn Beef Tartare

Preserved Cucumber, Shallot, Smoked Egg Yolk

*Caves D'Esclans Whispering Angel, Provence, 2020*

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Masterchef Lobster Tail

Oyster Emulsion, Nori Kholrabi, Crispy Clam

Paul Jaboulet Aîné, Viognier, Rhone Valley, 2020

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### Yorkshire Lamb

Yorkshire Asparagus, Pea & Morrel Fricassee, Lamb Fat Pomme Aligot

*Domaine Roger Belland, Côte de Beaune, Bourgogne, 2019*

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Honey Roasted Brioche

Baron Bigod Cheese, Apple, Sultanas

Whittaker's, Crabby Old Tom Gin

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### Rhubarb

Rhubarb & Ginger Compote, Yoghurt Mousse

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Banana

Iced Parfait, Passionfruit, Toffee Popcorn

Moscato D'Asti Nivole, Italy, 2020

All above prices are inclusive of VAT. Please inform your GT Host if you have any allergies or require information on ingredients used in our dishes.

A discretionary service charge of 10% will be added to tables of 6 or more.