

Tasting Menu - £60pp
Wine Flight - £55pp



GENERAL TARLETON

Tasting Menu

Sample

Chef's Canapé

&

Amouse-Bouche

Champagne, Bernard Remy Brut Carte Blanche, NV

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Beef Carpaccio

Mustard Emulsion, Horseradish, Parmesan

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

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Sea Bream Ceviché

Grapefruit and Whittaker's Gin Dressing, Sun Dried Tomatoes, Caviar

Paul Jaboulet Aîné, Viognier, Rhone Valley, 2020

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Salt Aged Duck Breast

Pomme Anna, Bacon and Peas, Beetroot Purée, Port Jus

*Matetic Carrolilo, Carménère, Chile, 2019*

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Honey Roasted Brioche

Baron Bigod Cheese, Apple, Sultanas

Whittaker's, Crabby Old Tom Gin

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Grapefruit Posset

Macerated Strawberry, Oat Praline

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Dark Chocolate Pavé

Black Cherry, Pistachio, Honeycomb Ice Cream

Masi Angelorum Recioto Della Valpolicella, Italy, 2017

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.

This is a sample menu, and is dependent on our seasonal produce and changes periodically.

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GT

GENERAL TARLETON

Plant Based Tasting Menu

Sample

Chef's Canapé
&
Amouse-Bouche

Champagne, Bernard Remy Brut Carte Blanche, NV

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Cauliflower Cous Cous

Pomegranate, Hazelnut Dressing

*Chablis 1er Cru, Vau De Vey, Domaine Hervé Azo, France, 2018*

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Burrata Salad

Marinated Tomatoes, Sundried Vine Tomatoes, Balsamic Vinaigrette

Venezie Sacchetto, Pinot Grigio Blush, Italy, 2020

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Roasted Aubergine

Red Onion, Chickpeas, Rocket Pesto, Broccoli

*Imperial, Rioja Reserva, Tempranillo, Spain, 2017*

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Roasted Brioche

Honey, Baron Bigod, Sultanas, Apple

Whittaker's, Crabby Old Tom Gin

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Grapefruit Posset

Macerated Strawberry, Oat Praline

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Dark Chocolate Pave

Black cherry, honeycomb ice cream

Masi Angelorum Recioto Della Valpolicella, Italy, 2017

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