

# Tassili

# WELCOME

WE ARE DELIGHTED TO WELCOME YOU TO TASSILI WHERE  
NICOLAS VALMAGNA OUR EXECUTIVE CHEF AND LEWIS  
RESTAURANT MANAGER WILL LOOK AFTER YOU.

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

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, Lewis would  
be delighted to suggest the perfect pairings.



AA Rosette Award for Culinary Excellence

# GRAZING MENU

## Canapés

### Jersey Blue Lobster

Scottish girolle, Jersey squash, lobster bisque

### Turbot

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

### Bahe Valrhona Grand Cru

Violette sollies-toucas fig, fig leaf ice cream

### Artisan English Cheese Trolley £15 supplement

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

£60

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.



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