

# Tassili

# WELCOME

WE ARE DELIGHTED TO WELCOME YOU TO TASSILI WHERE  
NICOLAS, EXECUTIVE HEAD CHEF AND LEWIS  
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

## **Amuse Bouche**

### **Jersey Blue Lobster**

Scottish girolle, Jersey squash, lobster bisque

### **Line Caught Seabass**

Salt baked celeriac, lovage, cep espuma

### **Wild Turbot**

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

### **Jersey Angus Beef**

Bone marrow, allium, glazed short rib

### **Artisan English Cheese Trolley - £15 supplement**

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

### **Bahe Valrhona Grand Cru**

Violette sollies-toucas figs, fig leaf ice cream

£90.00

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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