

Tassili

WELCOME

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

Our talented team are passionate about providing the best local produce
whilst creating dishes with creativity and flair.

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

VEGAN MENU

Canapés

Smoked Butternut Squash

Douglas fir, miso, chestnut

Cep Mushroom Tart

Salt baked celeriac, Wiltshire truffle, elderberry

Amatika Ganache

Fig leaf ice cream, sollies toucas figs

£65 per person

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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