

LATYMER

STEVE SMITH

Sample Lunch Menu

Spewood & Australian truffle

Tomato, artichoke & coffee

Brixham crab

Heritage carrot

Smoked aubergine agnolotti, tomato, courgette & preserved lemon

Chalk farm trout, oyster velouté, brassicas, & buckwheat

Anjou pigeon, apricot & yellow beetroot, nasturtium

Gariguette strawberry, pompona vanilla & 25 year aged balsamic

Araguani chocolate & truffle choux

Four-course tasting menu with snacks £95 per person

Four glass wine pairing £75 per person

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.