Anderida
RESTAURANT

EIGHT COURSE TASTING MENU

The Tasting Menu represents a gourmet compilation of comfortable proportions, with each course designed to Showcase the Anderida Restaurant.

Orkney Scallop Ceviche

Radish, Avocado, Vierge Dressing, Coriander, Grapefruit Espuma

Domaine Sainte Claire, J-M Brocard, Chablis, France

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Poussin Fricassée

Mushrooms, Blackeye Bean, Pancetta, Onion Shells, Basil

Domaine Jean-Francois Gonon, Pinot Noir, France

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Sorbet Course

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Olive Oil Poached Monkfish

Leeks, Cockles, Rosemary, Potato, Bacon

Nostros, Sauvignon Blanc, Reserva, Chile

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Roasted Beef Fillet "Caesar"

Baby Gem, Ranch Dressing, Brioche, Parmesan, Pancetta

Wide River, Robertson, Shiraz, South Africa

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Strawberry & Champagne

Iced Parfait, Jelly, Strawberries

Monsoon Valley, Late Harvest, Chenin Blanc, Thailand

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Blue Cheese Gourgers

Beetroot, Apple, Fennel

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Coffee and Petit Fours

£74.00 per person

(N) Contains Nuts

Tasting Wines (125ml) to accompany each course, as listed in bold italics, are available at an additional cost of £40.00 per person.
Price does not include service charge.

Last orders 9pm Sunday to Thursday, 9.30pm Friday and Saturday

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If you suffer from a food allergy or intolerance, please inform a member of staff, who will be happy to assist you when placing your order. All prices are inclusive of VAT at the current rates.