



Eight Course Tasting Menu

The Tasting Menu represents a Gourmet compilation of comfortable proportions, with each course designed to reflect the style of the Anderida Restaurant

Salmon Ceviche (F)

red chilli, chard, avocado, kiwi & lime dressing
Albariño, 'Davila', Valmiñor, O'rosal, Rías Baixas, Spain

Grilled Bone Marrow (Su,G)

charred shallots, flat leaf parsley, crispy capers, crusty sourdough toast (N)
La Closerie des Lys Pinot Noir 2020, Vin de Pays d'Oc, Collovray et Terrier, France

Sorbet Course

Slow Braised Octopus (Mo, M)

fennel, watercress, courgette ribbon salad, butter bean purée
C J Pask, Sauvignon Blanc, Hawke's Bay, New Zealand

Harissa Rubbed Lamb Rump (M)

minted pea velouté, aubergine imam bayildi, dauphinoise potatoes
Viña Berceo Crianza, Rioja, Spain

Chef's Choice of a Pre-Dessert

Lemon Thyme Crème Brûlée (G,M,E)

blackberry sorbet, shortbread
Petit Guiraud 2020, Sauternes Bourdeaux, France



Coffee and Petit Fours

£75.00 per person plus £40.00 Wines Charge

This menu is to be ordered by the whole table only.



A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten L – lupin M – milk & dairy
Mo – molluscs Mu – mustard N – tree nuts P – peanuts Se – sesame Sh – shellfish So – soybeans
Su – sulphur dioxide & sulphites Vg – vegan V – vegetarian *can be adapted to gluten free